



Chopped Chicken Salad with Crispy Ramen

& Sesame-Ginger Vinaigrette



20-30min



2 Servings

What we send

- 10 oz pkg chicken breast strips
- 1.8 oz yakiniku ^{1,2,3}
- 1 head Napa cabbage
- 5 oz ramen noodles ³
- ½ oz toasted sesame oil ¹
- 1 oz pickled ginger
- 2 oz red radishes
- 4 oz snap peas
- 1 oz scallions
- 1 orange

What you need

- 3 Tbsp + 1 tsp neutral oil
- 2 tsp distilled white vinegar (or apple cider vinegar)
- kosher salt & ground pepper

Tools

- medium nonstick skillet

Allergens

Sesame (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal



1. Prep ingredients

Trim snap peas, if desired, then halve lengthwise. Halve radishes, then thinly slice into half moons. Thinly slice scallions on a diagonal, separating greens and whites. Crumble half of the ramen into ½-inch pieces (save rest for own use). Squeeze juice from pickled ginger into a small bowl, then finely chop 1 teaspoon.

Pat chicken dry and season all over with salt and pepper.



4. Cook snap peas

Heat 1 teaspoon oil in a medium nonstick skillet over high. Add snap peas and season lightly with salt. Cook, stirring occasionally, until tender and browned in spots, about 2 minutes. Transfer to a plate and set aside.



2. Prep orange

Cut off top and bottom from orange; place orange on one of the cut sides. Slice downward to remove peel and any white pith. Turn orange on its side and slice between the membranes to remove orange segments. Halve orange segments crosswise if large.

Squeeze any remaining juice from the membrane and peels into the bowl with ginger liquid.



5. Cook chicken

Reduce heat to medium-high and add 1 tablespoon oil to same skillet. Add **chicken** in a single layer and cook, undisturbed, until golden brown on bottom, about 3 minutes. Flip chicken and cook, undisturbed, until chicken is cooked through, about 3 minutes more. Add scallion whites and yakiniku sauce. Cook, stirring constantly, until sauce is thickened and sticky, 1-2 minutes. Remove from heat.



3. Make vinaigrette

To the bowl with orange juice, whisk in 2 tablespoons oil, 2 teaspoons each of vinegar and water, sesame oil, and chopped ginger. Season with salt and pepper to taste.



6. Finish & serve

Quarter napa cabbage lengthwise, then thinly slice crosswise. In a large bowl, toss cabbage with half of the ginger sesame vinaigrette; divide between serving bowls. Top with radishes, chicken, crumbled ramen, oranges and remaining pickled ginger. Drizzle with remaining vinaigrette. Garnish with scallion greens. Enjoy!