

DINNERLY



Crunchy Chinese Chicken Salad with Fried Almonds & Snow Peas



20-30min



2 Servings

This isn't just a salad. It's got crunch. It's got flavor. It's got fried bits. It's piled high with tender chicken, then dressed with an umami bomb of flavor. We're here for it and you should be too. We've got you covered!

WHAT WE SEND

- 6 flour tortillas ^{1,2}
- 1 oz sliced almonds ³
- 4 oz snow peas
- 1 romaine heart
- 2 (½ oz) tamari in fish-shaped pods ¹
- 10 oz pkg boneless, skinless chicken breast

WHAT YOU NEED

- neutral oil
- apple cider vinegar (or white wine vinegar)
- kosher salt & ground pepper
- sugar

TOOLS

- medium skillet
- microplane or grater

ALLERGENS

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

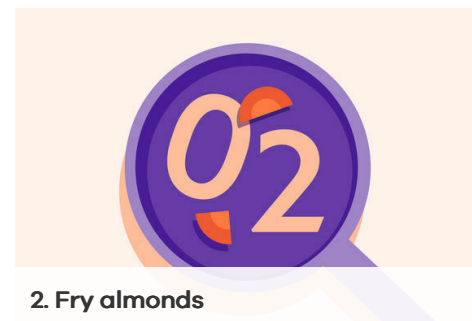
NUTRITION PER SERVING

Calories 750kcal, Fat 55g, Carbs 32g, Protein 35g



1. Fry tortillas

Cut **tortillas** into ¼-inch wide strips. Heat ¼ **inch oil** in a medium skillet over medium-high until shimmering. Add tortilla strips to skillet and fry, stirring, until golden brown and crisp, 2–4 minutes (watch closely as tortilla strips will brown quickly). Using a slotted spoon, transfer to a paper towel-lined plate, then sprinkle with **salt**.



2. Fry almonds

Add **almonds** to same skillet with **hot oil** and fry over medium-high, stirring, until golden brown, about 30 seconds. Using a slotted spoon, transfer to paper towel-lined plate with **tortilla strips**. Discard oil and wipe out skillet.



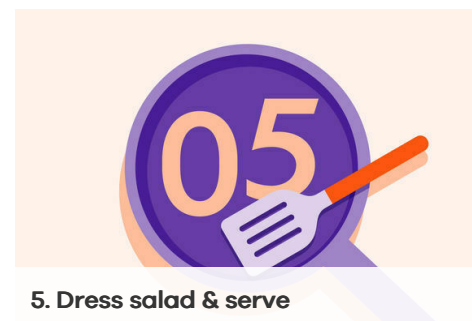
3. Prep ingredients

Trim stem ends from **snow peas**, then thinly slice lengthwise. Finely grate ¼ **teaspoon garlic**. Halve **romaine** lengthwise, then slice crosswise into thin ribbons, discarding stem end. In a large bowl, whisk to combine **grated garlic**, **all of the tamari**, **1 tablespoon vinegar**, **1 tablespoon sugar**, and **3 tablespoons oil**.



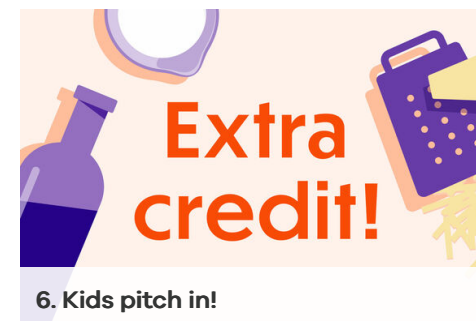
4. Cook chicken

Pat **chicken** dry and pound to an even ½-inch thickness, if desired; season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add chicken and cook until golden brown and cooked through, 3–4 minutes per side. Transfer to a cutting board to cool slightly, then thinly slice, if desired.



5. Dress salad & serve

To large bowl with **dressing**, toss in **romaine**, **snow peas**, and **half of the fried tortillas and almonds**; season to taste with **salt** and **pepper**. Serve **chicken** on top of **crunchy Chinese salad**. Sprinkle **remaining fried tortillas and almonds** over top. Enjoy!



6. Kids pitch in!

Kids are perfect helpers for whisking together the dressing in step 3 and tossing the finished salad in step 5.