



## Customize to Add Chicken

Cold Peanut Noodle Salad



20-30min



2 Servings

| We customized this recipe with boneless, skinless chicken breasts!



## What we send

- 1 bell pepper
- 2 scallions
- 1 cucumber
- 1 oz fresh ginger
- 2 (½ oz) tamari soy sauce <sup>6</sup>
- 1 pkt peanut butter <sup>5</sup>
- 1 oz tahini <sup>11</sup>
- 6 oz chuka soba noodles <sup>1</sup>
- 12 oz pkg boneless, skinless chicken breasts
- 1 oz salted peanuts <sup>5</sup>

## What you need

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

## Tools

- large pot
- medium skillet

## Allergens

Wheat (1), Peanuts (5), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 830kcal, Fat 26g, Carbs 91g, Protein 56g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Halve **pepper**, remove stem and seeds, then cut into ⅓-inch-thick strips. Trim **scallions**, then thinly slice, keeping dark greens separate.

Cut **cucumber** into ¼-inch-thick planks (peel, if desired), then halve crosswise and cut into thin matchsticks.

Peel and finely chop **1 teaspoon ginger**.



### 4. Cook noodles

Add **noodles** to boiling water and cook, stirring, until just tender, about 5 minutes.

Reserve **¼ cup cooking water**, then drain noodles, rinse with cold water, and drain again.



### 2. Pickle vegetables

In a medium bowl, whisk to combine **1 tablespoon vinegar**, **⅓ teaspoon salt**, **a few grinds of pepper**, and **a pinch of sugar**.

Add **cucumbers, peppers, and sliced scallion whites and light greens**; toss to combine. Set aside to pickle until step 5.



### 5. Cook chicken

Pat **chicken** dry, then season all over with **salt** and **pepper**.

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **chicken** and cook, turning once, until golden brown and cooked through, 3-4 minutes per side. Transfer to a cutting board and let rest for 5 minutes, then thinly slice.



### 3. Make peanut sauce

In a large bowl, whisk to combine **all of the tamari, peanut butter, tahini, chopped ginger, 1½ tablespoons sugar**, and **1 tablespoon vinegar** until very smooth.



### 6. Serve

Whisk **reserved cooking water** into **peanut sauce**; add **noodles** and **pickled vegetables**; toss well to coat. Season to taste with **salt** and **pepper**. Coarsely chop **peanuts**.

Spoon **noodles and vegetables** into shallow bowls and top with **chopped peanuts, sliced scallion dark greens, and sliced chicken**. Enjoy!