



Cold Peanut Noodle Salad with Chicken

& Pickled Veggies



20-30min



2 Servings

| This version of the recipe is customized with chicken breast strips.

What we send

- 1 bell pepper
- 2 scallions
- 1 cucumber
- 1 oz fresh ginger
- 2 (½ oz) tamari soy sauce ⁶
- 1.15 oz peanut butter ⁵
- 1 oz tahini ¹¹
- 10 oz pkg chicken breast strips
- 1 oz salted peanuts ⁵
- 5 oz noodles ¹

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 750kcal, Fat 26g, Carbs 82g, Protein 49g



1. Prep ingredients

Bring a large pot of **salted water** to a boil.

Halve **pepper**, remove stem and seeds, then cut into ½-inch-thick strips. Trim **scallions**, then thinly slice; keep 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 & chicken

Add **noodles** to boiling water and cook, stirring, until just tender, 3-5 minutes. Reserve **¼ cup cooking water**, then drain noodles, rinse with cold water, and drain again.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Cook **chicken** in a single layer, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.



2. Pickle vegetables

In a medium bowl, whisk to combine **1 tablespoon vinegar**, **⅛ 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. Sauce noodles

Whisk **reserved cooking water** into **peanut sauce**.

To the bowl with peanut sauce, add **noodles** and **pickled vegetables**; toss well to coat. Season to taste with **salt** and **pepper**.



3. Make sauce, prep chicken

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.

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






6. Chop peanuts & serve

Coarsely chop **peanuts**.

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

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**