

# DINNERLY



## Stir-Fried Peanut Noodles with Chicken, Blistered Green Beans & Edamame



20-30min



2 Servings

Slurp your way through that take-out itch with these veggie-packed noodles with chicken swimming in a sauce of teriyaki, peanut butter, and scallions. When the day (or week) seems to be dragging on forever, just keep calm and slurp on! We've got you covered!

### WHAT WE SEND

- ½ lb green beans
- 2 scallions
- 7 oz udon noodles <sup>1</sup>
- 5 oz edamame <sup>6</sup>
- ½ lb pkg chicken breast strips
- 2 (2 oz) teriyaki sauce <sup>1,6</sup>
- 1.15 oz peanut butter <sup>5</sup>

### WHAT YOU NEED

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

### TOOLS

- medium pot
- medium nonstick skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 810kcal, Fat 24g, Carbs 99g, Protein 53g



#### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil over high.

Trim ends from **green beans**, then halve crosswise. Trim ends from **scallions**, then thinly slice. Finely chop **1 teaspoon garlic**.



#### 2. Cook noodles

Add **noodles** to pot with boiling **salted water** and cook, stirring, until just al dente, 3–4 minutes. Reserve **½ cup cooking water**, then drain noodles, rinse under warm water, and drain well again; set aside until step 5.



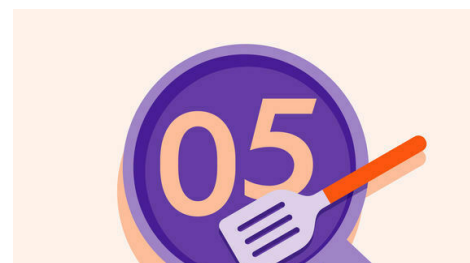
#### 3. Cook veggies

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **edamame, green beans, and half of the scallions**; season with **salt** and **pepper**. Cook, stirring occasionally, until **veggies** are crisp-tender and browned in spots, about 4 minutes. Transfer to a plate; set aside until step 5. Return skillet to stovetop.



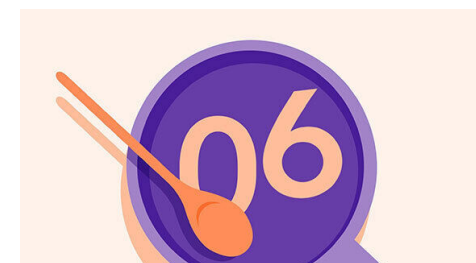
#### 4. Cook chicken

Pat **chicken** dry, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Add to plate with **vegetables**.



#### 5. Make stir-fry sauce

Heat **2 teaspoons oil** in same skillet over medium. Add **chopped garlic** and cook, stirring occasionally, until fragrant, about 30 seconds. Add **all of the peanut butter and teriyaki sauce, reserved cooking water, and 2 teaspoons vinegar**. Cook, whisking, until smooth, 1–2 minutes.



#### 6. Stir-fry noodles & serve

To skillet with **peanut sauce** over medium-high, add **noodles, veggies, chicken, and 2 tablespoons hot tap water**; cook, tossing, until noodles are coated in sauce, about 1 minute. Season to taste with **salt** and **pepper**.

Serve **stir-fried peanut noodles** garnished with **remaining scallions**. Enjoy!