



## Hoisin Chicken Noodle Salad

with Cabbage & Maple Nuoc Cham



20-30min



2 Servings

Who said salads are boring? This bowl is bursting with flavors and textures galore! Delicate rice noodles are the perfect base to soak up a sweet and bright maple nuoc cham sauce along with shredded cabbage and carrot ribbons. But the sticky hoisin chicken is the star of this show, especially when we complement it with crunchy peanuts and a bright squeeze of lime.



## What we send

- 5 oz pad Thai noodles
- 1½ lbs green cabbage
- 1 carrot
- 2 scallions
- 1 oz salted peanuts <sup>5</sup>
- 1 lime
- 2 (½ oz) fish sauce <sup>4</sup>
- 1 oz maple syrup
- 2 oz hoisin sauce <sup>1,6,11</sup>
- 10 oz pkg chicken breast strips

## What you need

- neutral oil
- kosher salt & ground pepper

## Tools

- large pot
- fine-mesh sieve
- medium nonstick skillet

## Allergens

Wheat (1), Fish (4), 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 840kcal, Fat 24g, Carbs 115g, Protein 49g



### 1. Cook noodles

Bring a large saucepan of water to a boil. Add **noodles** to boiling water and cook, stirring occasionally to prevent sticking, until tender, 9-11 minutes. Drain, then rinse under cold water and toss with **1 teaspoon oil**. Set aside until step 5.



### 2. Prep ingredients

While **noodles** soak, cut **cabbage** in half lengthwise; save one half for own use. Halve remaining half again, then thinly slice crosswise. Peel **carrot** into ribbons. Thinly slice **scallions**, keeping whites separate. Using a mallet or rolling pin, crush **peanuts**.



### 3. Prep nuoc cham & chicken

Squeeze **juice of half of the lime** into a medium bowl; cut remaining half into wedges. To bowl with juice, add **all of the fish sauce, maple syrup, and 1 tablespoon oil**. Season to taste with **salt and pepper**.

Pat **chicken** dry, then season all over with **salt and pepper**. In a small bowl, whisk together **scallion whites, hoisin, and 1 tablespoon water**.



### 4. Cook chicken

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **chicken** in a single layer and cook, undisturbed, until golden on bottom, 2-3 minutes. Flip chicken and cook, undisturbed, until cooked through, about 3 minutes more.

Add **hoisin sauce mixture** to skillet with chicken. Cook, stirring constantly, until sauce is thickened and sticky, 1-2 minutes. Remove from heat.



### 5. Toss noodle salad

Meanwhile, to bowl with **maple nuoc cham**, add **cabbage, carrots, noodles, and half of the dark scallion greens**. Toss to coat and season to taste with **salt and pepper**.



### 6. Finish & serve

Top **noodle salad** with **chicken and any remaining pan sauce**, then garnish with **remaining dark scallion greens and peanuts**. Serve **lime wedges** alongside for squeezing over top. Enjoy!