

Chinese Chicken Salad

with Crispy Ramen Noodles



20-30min



2 Servings

Chuka soba or 'curly ramen noodles' are a type of dried wheat noodle that have a distinct curly appearance due to folding the noodles in an intricate pattern before being dried.

What we send

- boneless, skinless chicken breasts
- shredded cabbage blend
- sugar snap peas
- toasted sesame oil ¹¹
- fresh ginger
- scallions
- ^{1,6}
- ¹⁵
- ⁶

What you need

- kosher salt & ground pepper
- sugar
- white wine vinegar ¹⁷

Tools

- fine-mesh sieve
- large skillet

Allergens

Wheat (1), Soy (6), Sesame (11), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1010kcal, Fat 61g, Carbs 79g, Protein 48g

1. Fry noodles & almonds

Crumble **half of the noodles** into small pieces (save rest for own use). Heat **⅓-inch oil** in a large skillet over medium-high. Add **almonds** and crumbled noodles. Fry, stirring, until noodles and almonds are crisp and golden-brown, 3-5 minutes. Strain over a heatproof bowl, then transfer to a paper towel-lined plate and sprinkle with **salt**. Rinse and dry skillet.

4. Steam snap peas

Add **snap peas**, **½ cup water**, and a **pinch of salt** to reserved skillet over medium-high. Bring to a simmer, cover, and cook until snap peas are bright green and crisp-tender, about 1 minute. Drain and rinse with cold water. Dry skillet.

2. Prep ingredients

Peel and finely chop **half of the ginger**. Thinly slice **scallions**. Remove stem ends from **snap peas**, then halve crosswise.

5. Cook chicken

Pat **chicken** dry, and 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.

3. Make dressing

In a large bowl, whisk to combine **all of the chopped ginger, tamari and sesame oil, 1 tablespoon vinegar, 2 teaspoons sugar**, and **3 tablespoons oil**.

6. Dress salad & serve

To large bowl with **dressing**, add **shredded cabbage blend, snap peas, scallions, fried noodles and almonds**, and toss to combine. Season to taste with **salt** and **pepper**. Serve **chicken** on top of **salad**. Enjoy!