



Fast! Hoisin Chicken Peanut Noodles

with Shredded Veggies & Scallions



ca. 20min



2 Servings

Noodles absorb sauces and broths very well, making them the perfect canvas for saucy noodle dishes and soups. We whip up a creamy sauce of honey, hoisin, fish sauce and peanut butter that brings huge bursts of sweet, savory, and tangy flavors. Crisp broccoli slaw combines with hearty chicken strips and the chewy noodles to soak it all up. Lime wedges add acid for tartness and crushed peanuts give a satisfying crunch.

What we send

- 5 scallions
- 1 oz salted peanuts ⁵
- 2 oz hoisin sauce ^{1,6,11}
- ½ oz honey
- ½ oz fish sauce ⁴
- 1.15 oz peanut butter ⁵
- 5 oz pad Thai noodles
- 10 oz pkg chicken breast strips
- 12 oz broccoli coleslaw blend
- 1 lime

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- large pot
- medium nonstick skillet

Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

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 850kcal, Fat 31g, Carbs 100g, Protein 50g



1. Prep ingredients

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

Trim **scallions**. Cut dark greens into 2-inch pieces and thinly slice whites and light greens. Using a rolling pin or other heavy object, crush **peanuts**.

In a small bowl, whisk to combine **hoisin, honey, fish sauce, peanut butter**, and **2 tablespoons water**.



4. Cook veggies

Heat **1 tablespoon oil** in same skillet over medium-high. Add **half of the broccoli slaw** (save rest for own use) and **all of the scallions**; season with **salt and pepper**. Cook, stirring occasionally, until softened and browned in spots, about 4 minutes. Reduce heat to medium-low.



2. Cook noodles

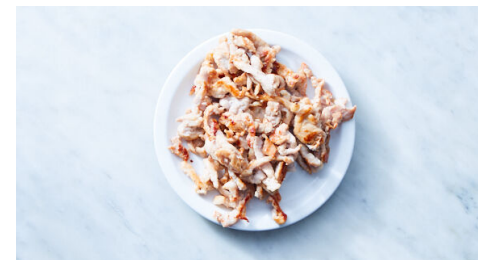
To pot with boiling water, add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 6-8 minutes. Drain noodles, then rinse under cold water and toss with **1 teaspoon oil**. Set aside until step 5.



5. Finish

Add **chicken, noodles**, and **half of the hoisin sauce**, tossing to coat, until sauce and noodles are warmed through, 1-2 minutes. Cut **lime** into wedges.

Drizzle **hoisin chicken noodles** with **remaining sauce** and sprinkle with **peanuts**. Serve with **lime wedges**.



3. Cook chicken

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

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add chicken and cook, without stirring, until well browned on the bottom, about 3 minutes. Stir and cook until chicken is cooked through, 2-3 minutes more. Transfer to a plate.



6. Serve

Enjoy!