



## Hoisin-Glazed Chicken

with Rice Noodles, Cucumbers & Mint



30-40min



2 Servings

Hoisin sauce is a sweet and savory sauce scented with warm spices. It is a commonly used ingredient in Chinese cuisine, in a variety of applications-from glazing meats, to sauces and stir-fries, this luscious sauce perfectly coats ingredients and adds a deep umami flavor.



## What we send

- stir-fry rice noodle
- cucumber
- boneless, skinless chicken breasts
- hoisin sauce <sup>1,6,11</sup>
- fresh ginger
- scallions
- fresh mint
- snow peas
- lime

## What you need

- kosher salt & ground pepper
- white wine vinegar <sup>17</sup>

## Tools

- colander
- pot
- skillet
- microplane or grater

## Allergens

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

## Nutrition per serving

Calories 820kcal, Fat 27g, Carbs 103g, Protein 43g



### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Peel and finely chop **1 tablespoon ginger**. Trim ends from **scallions**, then thinly slice. Finely grate **¼ teaspoon lime zest**, then squeeze **½ tablespoon lime juice**. Cut any remaining lime into wedges. Stack **snow peas**, then halve lengthwise. Halve **cucumber** lengthwise (peel if desired), then cut into thin half-moons.



### 4. Cook snow peas

Heat **1 teaspoon oil** in reserved skillet over medium-high. Add **snow peas** and a **pinch of salt**. Cook, stirring occasionally, until bright green and browned in spots, 2-3 minutes. Transfer to a bowl and cover to keep warm.



### 2. Make vinaigrette

Heat **2 tablespoons oil** in a medium skillet over medium. Add **chopped ginger** and cook, stirring occasionally, until fragrant, 2-3 minutes. Scrape ginger and oil into a medium heatproof bowl. Add **lime juice, lime zest, half of the scallions**, and **2 teaspoons vinegar**. Season with **½ teaspoon salt** and a **few grinds pepper**. Reserve skillet for step 4.



### 5. Cook chicken

Pat **chicken** dry, then season with **½ teaspoon salt** and a **few grinds pepper**. Heat **½ tablespoon oil** in same skillet. Add chicken and cook until browned and cooked through, 3-4 minutes per side. Spoon **hoisin sauce** over top, then carefully add **¼ cup water** to skillet. Reduce heat to medium. Cook, turning chicken occasionally, until liquid is syrupy, 2-3 minutes.



### 3. Cook noodles

Add **rice noodles** to boiling water. Cook, stirring, until al dente, about 7 minutes. Drain noodles, rinse under warm water, then drain well. Use scissors to cut noodles in half in colander. Add noodles and **cucumbers** to the medium bowl with **vinaigrette**, and stir to coat.



### 6. Finish & serve

Pick **mint leaves** from stems, discarding stems. Thinly slice mint leaves. Add half of the mint to the medium bowl with **noodles** and toss to combine. Season to taste with **salt** and **pepper**. Thinly slice **chicken** crosswise. Serve **noodles** with **chicken and sauce** and **snow peas** alongside. Garnish with **remaining mint and scallions** and **any lime wedges** on the side. Enjoy!