

DINNERLY



Chopped Chicken Salad with Crunchy Ramen & Sesame Dressing



20-30min



2 Servings

Sad, boring salads? Not on Dinnerly's watch. For the base, we toss crisp lettuce and cucumbers in a bright and gingery sesame dressing. For the main event, we glaze chicken strips in more sesame dressing and toss in some juicy orange slices. And to finish it all off, crunchy ramen noodles bring even more texture and flavor. How's that for a salad? We've got you covered!

WHAT WE SEND

- 1 cucumber
- 2 scallions
- 2½ oz ramen noodles¹
- 1 oz fresh ginger
- ½ lb pkg chicken breast strips
- 1 orange
- 2 oz sesame dressing^{1,6,11}
- 1 romaine heart

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 460kcal, Fat 13g, Carbs 59g, Protein 31g

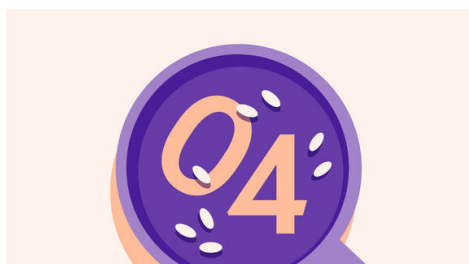


1. Prep ingredients

Peel **cucumber**, if desired, then halve lengthwise. Scoop out seeds, then thinly slice into half moons. Thinly slice **scallions** on a diagonal. Crumble **ramen** into ½-inch pieces.

Finely chop ½ **teaspoon ginger** into a small bowl.

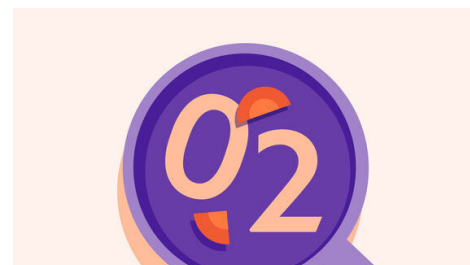
Pat **chicken** dry and season all over with **salt** and **pepper**.



4. Make salad

To bowl with **ginger mixture**, whisk in **remaining sesame dressing**. Season to taste with **salt** and **pepper**.

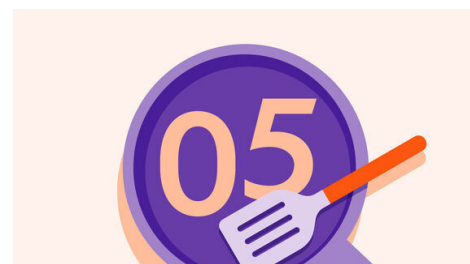
Quarter **lettuce** lengthwise, then thinly slice crosswise. In a large bowl, toss **lettuce** and **cucumbers** with **half of the ginger-sesame vinaigrette**.



2. Prep orange

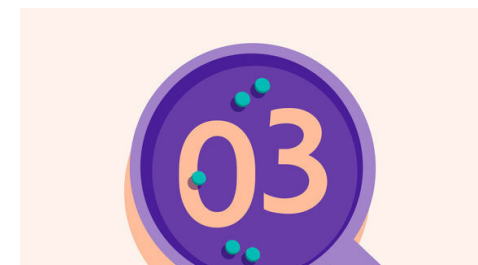
Cut off top and bottom from **orange**; place orange on one of the cut sides. Slice downward, following the shape of the orange, to remove peel and any white pith. Turn orange on its side and slice between the membranes to remove orange segments. Halve orange segments crosswise if large.

Squeeze **any remaining juice** from membrane and peels into bowl with **ginger**.



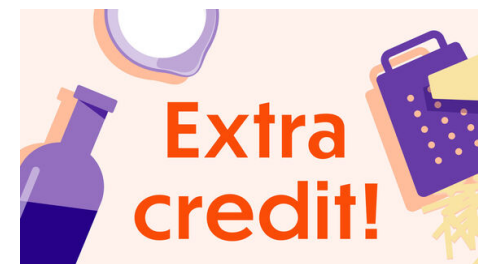
5. Finish & serve

Serve **salad** topped with **chicken**, **crumbled ramen**, and **oranges**. Drizzle with **remaining ginger-sesame vinaigrette** and garnish with **scallions**. Enjoy!



3. 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 brown, about 3 minutes per side. Add 1 **tablespoon sesame dressing**. Cook, stirring constantly, until coated, about 1 minute.



6. Check us out!

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