

MARLEY SPOON



Chinese Chicken Salad & Sesame Dressing

with Orange & Fried Onions



ca. 20min



2 Servings

This chicken salad hits all the right nostalgic food notes! Ready to heat chicken saves on time and dishes, and pairs perfectly with coleslaw, sliced orange, and scallions. A delicious sesame dressing binds it all together. A sprinkling of shichimi togarashi, fried onions, and sesame seeds adds a delightful crunch and nuanced heat. The best part? It all comes together in two steps!

What we send

- 1 orange
- 2 scallions
- ½ lb pkg ready to heat chicken
- 14 oz cabbage blend
- 2 (2 oz) sesame dressing ^{1,2,3}
- ¼ oz shichimi togarashi ¹
- ½ oz fried onions
- ¼ oz pkt toasted sesame seeds ¹

What you need

- kosher salt & ground pepper

Tools

- choose your own cooking adventure!

Allergens

Sesame (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 440kcal, Fat 14g, Carbs 50g, Protein 30g



1. Prep ingredients

Cut a thin slice from top and bottom of **orange**, then cut off rind and pith. Quarter orange, then slice crosswise into ½-inch-thick pieces.

Trim **scallions**; thinly slice on an angle. Pat **chicken** dry; using fingers, tear into bite-size pieces.



2. Mix & serve

In a large bowl, toss **chicken**, **⅔ of the coleslaw mix** (save rest for own use), **orange pieces and any accumulated juice**, and **scallions** with **sesame dressing**; season to taste with **salt** and **pepper**.

Divide between plates and sprinkle with **shichimi togarashi**, **fried onions**, and **sesame seeds**. Enjoy!



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4. ...

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5. ...

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6. ...

Enjoy your Marley Spoon meal!