



Chopped Chicken Salad with Fried Onions

& Sesame-Orange Vinaigrette



20-30min



2 Servings

Chicken coated in a sweet and sticky yakiniku glaze, quickly stir-fried snap peas, crisp radish, and juicy orange slices make this a salad for the history books. Pile them over a bed of thinly sliced cabbage and finish with a sprinkle of fried onions for a delightful crunch.

What we send

- 4 oz snap peas
- 2 scallions
- 1 radish
- 1 piece fresh ginger
- ½ lb pkg chicken breast strips
- 1 orange
- ½ oz toasted sesame oil ²
- 1.8 oz yakiniku ^{1,2,3}
- 1 head Napa cabbage
- ½ oz fried onions

What you need

- kosher salt & ground pepper
- neutral oil
- distilled white vinegar (or apple cider vinegar)

Tools

- microplane or grater
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 700kcal, Fat 32g, Carbs 85g, Protein 32g



1. Prep ingredients

Trim **snap peas**, if desired, then halve lengthwise. Halve **radishes**, then thinly slice into half moons. Thinly slice **scallions** on a diagonal, keeping dark greens separate. Finely grate **1 teaspoon ginger** (peel if desired).

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



4. Cook snap peas

Heat **1 teaspoon oil** in a medium nonstick skillet over high. Add **snap peas** and lightly season with **salt**. Cook, stirring occasionally, until tender and browned in spots, about 2 minutes. Transfer to a plate and set aside.



2. Prep orange

Cut off top and bottom from **orange**; place orange on one of the cut sides. Slice downward 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 the membrane and peels into a small bowl.



5. Cook chicken

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken** in a single layer and cook, undisturbed, until golden brown on the bottom, about 3 minutes. Flip and cook until cooked through, about 2 minutes more.

Add **scallion whites and light greens, grated ginger**, and **yakiniku sauce**. Cook, stirring constantly, until sauce is thickened and sticky, 1-2 minutes.



3. Make vinaigrette

To bowl with **orange juice**, whisk in **sesame oil, 2 tablespoons neutral oil**, and **2 teaspoons each of vinegar and water**. Season to taste with **salt** and **pepper**.



6. Prep cabbage & serve

Quarter **cabbage** lengthwise, then thinly slice crosswise. Toss in a large bowl with **half of the sesame vinaigrette**.

Serve **cabbage** topped with **radishes, chicken, fried onions, oranges, scallion dark greens**, and **remaining vinaigrette**. Enjoy!