



Hoisin Chicken Noodle Salad

with Napa Cabbage & Maple Nuoc Cham



20-30min



2 Servings

Who said salads are boring? This bowl is bursting with flavors and textures galore! Delicate rice noodles are the perfect base to soak up a sweet and bright maple nuoc cham sauce along with shredded cabbage and carrot ribbons. But the sticky hoisin chicken is the star of this show, especially when we complement it with crunchy peanuts and a bright squeeze of lime.

What we send

- 2 (2 oz) cellophane noodles
- 1 head Napa cabbage
- 1 carrot
- 2 scallions
- 1 oz salted peanuts ¹
- 1 lime
- 2 (½ oz) fish sauce ²
- 1 oz maple syrup
- 2 oz hoisin sauce ^{3,4,5}
- ½ lb pkg chicken breast strips

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- fine-mesh sieve
- medium nonstick skillet

Allergens

Peanuts (1), Fish (2), Sesame (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 25g, Carbs 101g, Protein 37g



1. Cook noodles

Soak **cellophane noodles** in a medium bowl filled with **boiling water** until tender, about 5 minutes. Drain in a fine-mesh sieve, then rinse under cool running water and pat dry. Use kitchen shears to cut noodles into smaller pieces. Set aside until step 5.



4. 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 on bottom, 2-3 minutes. Flip chicken and cook, undisturbed, until cooked through, about 3 minutes more.

Add **hoisin sauce mixture** to skillet with chicken. Cook, stirring constantly, until sauce is thickened and sticky, 1-2 minutes. Remove from heat.



2. Prep ingredients

While **noodles** soak, quarter **cabbage** lengthwise, then thinly slice crosswise. Peel **carrot** into ribbons. Thinly slice **scallions**, keeping whites separate. Using a mallet or rolling pin, crush **peanuts**.



5. Toss noodle salad

Meanwhile, to **bowl with maple nuoc cham**, add **Napa cabbage, carrots, cellophane noodles**, and **half of the dark scallion greens**. Toss to coat and season to taste with **salt** and **pepper**.



3. Prep nuoc cham & chicken

Squeeze **juice of half of the lime** into a medium bowl; cut remaining half into wedges. To bowl with juice, add **all of the fish sauce, maple syrup**, and **1 tablespoon oil**. Season to taste with **salt** and **pepper**.

Pat **chicken** dry, then season all over with **salt** and **pepper**. In a small bowl, whisk together **scallion whites, hoisin**, and **1 tablespoon water**.



6. Finish & serve

Top **noodle salad** with **chicken** and **any remaining pan sauce**, then garnish with **remaining dark scallion greens** and **peanuts**. Serve **lime wedges** alongside for squeezing over top. Enjoy!