

DINNERLY



Asian Chicken Salad with Toasted Cashews



under 20min



2 Servings

Need a little pep in your step come lunchtime? We've been there, and we know a boring salad won't do the job. How about this: Pair crunchy slaw and cashews with juicy chicken and a mouthwatering dressing. Low carb, low calorie, and full of flavor? This salad can do it all, just like you. And don't be afraid to think outside the lunchbox—it's perfect for dinner too! **233**

We've got you covered!

WHAT WE SEND

- 1 oz salted cashews ¹⁵
- 1 cucumber
- ½ lb pkg chicken breast strips
- 14 oz cabbage blend
- 2 oz sesame dressing ^{1,6,11}
- ¼ oz pkt toasted sesame seeds ¹¹

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- medium skillet

ALLERGENS

Wheat (1), Soy (6), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 510kcal, Fat 35g, Carbs 27g, Protein 32g



1. Prep chicken & cashews

Coarsely chop **cashews**. Peel **cucumber**, if desired. Halve, then thinly slice into half moons. Pat **chicken** dry; season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken in a single layer and cook, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate.



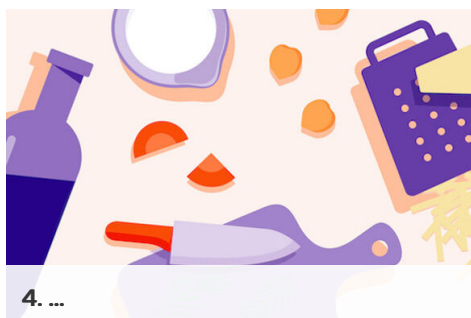
2. Make salad

Into a large bowl, add sliced **cucumber**, **cabbage blend** and **sesame dressing**. Toss to coat.



3. Serve

Serve **salad** with **chicken**, **sesame seeds**, and **cashews** over top. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!