

DINNERLY



Cashew Chicken Noodle Stir-Fry with Green Beans



20-30min



2 Servings

Just because you're low on time doesn't mean you have to sacrifice a home-cooked dinner. This chicken stir-fry comes together in less time than it takes to find the takeout menu. Pan-roasted green beans and salted cashews combine with chicken in a sticky sweet sauce for a bowl of noodles that's sure to please. We've got you covered!

WHAT WE SEND

- ½ lb green beans
- ½ lb pkg chicken breast strips
- 2 (½ oz) tamari soy sauce ⁶
- 3 oz Thai sweet chili sauce
- 5 oz pad Thai noodles
- 1 oz salted cashews ¹⁵

WHAT YOU NEED

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

TOOLS

- large pot
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 680kcal, Fat 23g, Carbs 95g, Protein 38g



1. Prep ingredients & sauce

Finely chop **1 teaspoon garlic**. Trim ends from **green beans**, then snap or cut into ½-inch pieces.

Pat **chicken** dry.

In a small bowl, stir to combine **all of the tamari, Thai sweet chili sauce**, and **1 teaspoon vinegar**; set aside for step 4.



2. Cook noodles

Bring a large pot of **salted water** to a boil over high. Add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, then rinse under cold water and toss with a **drizzle of oil** (see step 6!).



3. Stir-fry beans & cashews

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **green beans** and a **pinch each of salt and pepper**. Cook, stirring occasionally, about 2 minutes. Add **whole cashews**; cook, stirring, until green beans are tender and browned in spots, and cashews are lightly toasted, 1–2 minutes more. Transfer to a bowl; set aside until step 5.



4. Cook chicken

Heat **1 tablespoon oil** in same skillet. Add **chicken** in a single layer; cook, without stirring, until lightly browned on the bottom, 2–3 minutes. Stir in **chopped garlic** and a **pinch each of salt and pepper**; cook, stirring, until garlic is fragrant and chicken is cooked through, about 2 minutes more. Add **sauce** and cook, stirring, until chicken is coated, about 1 minute.



5. Finish & serve

Return **green beans, cashews, and noodles** to skillet with **chicken**. Cook over medium heat, tossing, until noodles are warmed through and evenly coated in **sauce**, 1–2 minutes.

Season **cashew chicken noodle stir-fry** to taste with **salt and pepper** and serve. Enjoy!



6. Pro-tip: rice noodles!

Stirring frequently while cooking helps to prevent the rice noodles from sticking together and cooking unevenly. Start checking the noodles after 4 minutes, and cook until just al dente (the noodles should be slightly chewy when drained, as they'll finish cooking in the sauce in step 5).