Fast! Chinese Chicken Salad & Sesame Dressing

with Orange & Crispy Noodles

🕑 ca. 20min   🍴 2 Servings

This chicken salad hits all the right nostalgic food notes! Crushed ramen noodles bake to a crisp before tossed in shichimi togarashi for a flavorful crunch. 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. The best part? It all comes together in three steps!

What we send

- 2½ oz ramen noodles [1]
- ¼ oz shichimi togarashi [11]
- 1 orange
- 2 scallions
- ½ lb pkg ready to heat chicken
- 14 oz cabbage blend
- 2 (2 oz) sesame dressing [1,6,11]
- ¼ oz pkt toasted sesame seeds [11]

What you need

- kosher salt & ground pepper

Tools

- rimmed baking sheet

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

Nutrition per serving
Calories 430kcal, Fat 12g, Carbs 50g, Protein 31g

1. Toast noodles

Preheat oven to 400°F with a rack in the center. Using a mallet or skillet, crush **ramen** in package into small pieces; spread on a rimmed baking sheet. Bake on center rack, stirring halfway through, until golden brown, 4–6 minutes.

While hot, carefully toss with **shichimi togarashi**; season to taste with **salt** and **pepper**. Cool to room temperature.

2. Prep ingredients

Cut 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.

3. 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 **crunchy noodles** and **sesame seeds**. Enjoy!

4. ...

Looking for more steps?

5. ...

You won't find them here!

6. ...

Enjoy your Martha Stewart & Marley Spoon meal!