

# DINNERLY



## Chicken Ramen Yakisoba with Peppers & Furikake



20-30min



2 Servings

Got noodles on your mind? We can't blame you. This classic Japanese stir-fry is always here for us in our time of need. A savory sauce with a touch of sweetness coats chicken strips, peppers, onions, and chewy ramen noodles. Just add some furikake on top for bold bursts of flavor in every bite. We've got you covered!

### WHAT WE SEND

- 2 (2½ oz) ramen noodles <sup>1</sup>
- 1 yellow onion
- 1 bell pepper
- 2 scallions
- 1.8 oz katsu sauce <sup>2,1</sup>
- ½ lb pkg chicken breast strips
- ¼ oz furikake <sup>3</sup>

### WHAT YOU NEED

- neutral oil
- ketchup
- kosher salt & ground pepper

### TOOLS

- large saucepan
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 620kcal, Fat 19g, Carbs 81g, Protein 32g



#### 1. Cook noodles

Bring a large saucepan of **water** to a boil. Add **noodles** and cook, stirring occasionally, until al dente and noodles come apart, about 2 minutes. Drain and rinse under cold water; toss with **2 teaspoons oil** to prevent sticking.



#### 2. Prep ingredients

Meanwhile, halve **onion** and thinly slice (save rest for own use). Halve **pepper**, discard stem and seeds, then cut into ¼-inch wide strips. Cut **scallion whites** into 1-inch pieces and thinly slice **scallion greens**.

In a small bowl, stir together **katsu sauce** and **2 tablespoons ketchup**.



#### 3. Cook chicken

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

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



#### 4. Cook veggies

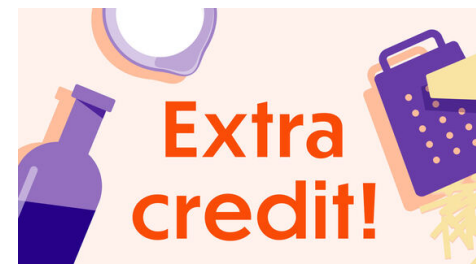
Heat **2 teaspoons oil** in same skillet over medium-high. Add **onions, peppers, scallion whites**, and a **pinch each of salt and pepper**. Cook, stirring frequently, until veggies are crisp-tender, 2–3 minutes.



#### 5. Finish & serve

Add **noodles** and **chicken** to skillet with **veggies**, stirring to combine. Add **sauce**; cook, stirring and tossing frequently, until noodles are evenly coated, 1–2 minutes. Off heat, stir in **scallion greens**. Season to taste with **salt** and **pepper**.

Serve **chicken yakisoba** sprinkled with **furikake**. Enjoy!



#### 6. Check us out!

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