

DINNERLY



Chicken & Rice Noodle Stir-Fry with Snow Peas & Peppers



20-30min



2 Servings

A quick stir-fry is a sure-fire way to put smiles on faces and food in bellies all around the table. The cook is happy because everyone's eating, the eaters are happy because dinner is yum. We've got you covered!

WHAT WE SEND

- 5 oz pad Thai noodles
- 4 oz snow peas
- 10 oz pkg ground chicken
- 2 oz teriyaki sauce ^{1,6}
- ½ oz toasted sesame oil ¹¹
- 2 oz roasted red peppers

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- white wine vinegar (or vinegar of choice) ¹⁷
- garlic

TOOLS

- medium pot
- medium nonstick skillet

ALLERGENS

Wheat (1), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 570kcal, Fat 14g, Carbs 68g, Protein 41g



1. Cook noodles

Bring a medium pot of **salted water** to a boil. Add **noodles** and cook, stirring occasionally, until al dente, about 6–8 minutes. Drain noodles, then rinse under cold water and toss with **1 teaspoon oil**; set aside until step 5.



2. Prep veggies

While **noodles** cook, finely chop **1 teaspoon garlic**.

Trim ends from **snow peas**, then slice on an angle into ½-inch thick pieces.



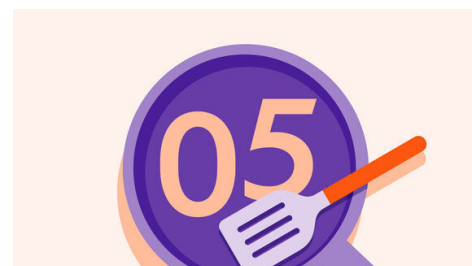
3. Brown meat

Heat **1 teaspoon neutral oil** in a medium nonstick skillet over medium-high. Add **ground chicken**; cook, breaking up into large 2-inch pieces, until browned in spots and cooked through, about 5 minutes. Stir in **chopped garlic** and cook until fragrant, about 1 minute.



4. Make sauce

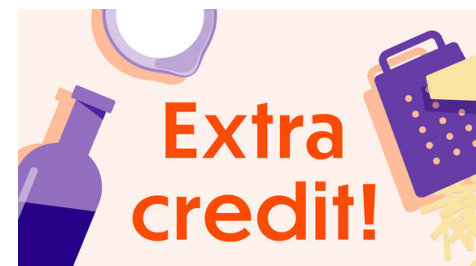
In a small bowl, combine **teriyaki**, **1 tablespoon sesame oil**, **2 tablespoons water**, **1 teaspoon vinegar**, **a pinch of salt**, and **a few grinds of pepper**.



5. Finish & serve

Add **snow peas**, **roasted red peppers**, **noodles**, and **sauce** to skillet, stirring to coat well. Cook until sauce is thickened and noodles are warmed through, about 1 minute. Season to taste with **salt**.

Serve **chicken and rice noodle stir-fry** spooned into bowls with **remaining sesame oil** drizzled over top. Enjoy!



6. Did you know?

In 2020, as a part of our carbon offsetting efforts, we completed an afforestation project in Uruguay, which planted 44,000 new trees to help fight climate change.