

# MARLEY SPOON



## Taiwanese-Style Sesame Noodles

with Chicken, Cucumber & Peanuts



20-30min



2 Servings

No need to book a flight—we're traveling to sunny Taipei for tonight's Taiwanese-style dinner! This chilled noodle bowl is an oasis for the senses with crisp vegetables, ready-to-heat shredded chicken, crunchy peanuts, and delightfully chewy noodles. But the magic is in the sauce! Tahini and peanut butter create a creamy, savory sauce to drizzle over the top.



## What we send

- 1 cucumber
- 1 small bag carrots
- garlic
- 2 (1.15 oz) peanut butter <sup>2</sup>
- 1 oz tahini <sup>3</sup>
- ½ oz tamari soy sauce <sup>4</sup>
- 10 oz pkg chicken breast strips
- 2 (2½ oz) Chinese egg noodles <sup>1,5</sup>
- 1 oz salted peanuts <sup>2</sup>
- ¼ oz fresh cilantro

## What you need

- kosher salt & ground pepper
- balsamic vinegar (or white wine vinegar)
- sugar
- neutral oil

## Tools

- medium pot
- microplane or grater
- medium skillet

## Cooking tip

To cut down on prep time, cut half of the cucumber into ¼-inch wide half-moons and coarsely grate half of the carrot on the large holes of a box grater.

## Allergens

Egg (1), Peanuts (2), Sesame (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 760kcal, Fat 42g, Carbs 58g, Protein 48g



### 1. Prep ingredients

Bring a medium pot of **water** to a boil. Peel **cucumber** if desired, then cut half into thin matchsticks. Scrub **carrot**, then cut half into thin matchsticks (save remaining cucumber and carrot for own use). (See cooking tip for a time-saving alternative.)

Finely grate **½ teaspoon garlic** into a medium bowl.



### 4. Cook noodles

Add **noodles** to pot with boiling water. Cook, stirring to prevent clumping, until al dente, 4-5 minutes. Drain noodles, then immediately rinse under cold water; toss with **1 teaspoon oil**.



### 2. Make sauce

To medium bowl with **grated garlic**, add **all of the peanut butter, tahini, tamari, ½ cup water, 2 teaspoons vinegar, 1 tablespoon sugar, and ¼ teaspoon salt**. Whisk until sauce is smooth and is the texture of light cream.



### 5. Chop peanuts & cilantro

Coarsely chop **peanuts**. Coarsely chop **cilantro leaves and stems**.



### 3. Cook chicken

Pat **chicken** dry, then 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, undisturbed, until browned on the bottom, about 3 minutes. Stir and continue cooking until cooked through, about 2 minutes more. Transfer to a plate and cool to room temperature. Shred chicken with 2 forks, if desired.



### 6. Assemble & serve

Place **noodles** in bowls and top with **sauce, chicken, cucumbers, carrots, peanuts, and cilantro**. Toss to combine ingredients, if desired. Serve with **a little vinegar** on the side for drizzling over, if desired. Enjoy!