



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 ²
- 1 orange
- 2 scallions
- ½ lb pkg ready to heat chicken
- 14 oz cabbage blend
- 2 (2 oz) sesame dressing ^{2,3,1}
- ¼ oz pkt toasted sesame seeds ²

What you need

- kosher salt & ground pepper

Tools

- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 470kcal, Fat 8g, Carbs 65g, Protein 33g



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!