

DINNERLY



Epic Chopped Chicken Salad with Crunchy Ramen & Sesame Dressing



20-30min



2 Servings

Sad, boring salads? Not on Dinnerly's watch. For the base, we toss crisp lettuce and cucumbers in a nutty sesame dressing. For the main event, we glaze chicken strips in more sesame dressing and toss in some juicy orange slices. And to finish it all off, crunchy ramen noodles bring even more texture and flavor. How's that for a salad? We've got you covered!

WHAT WE SEND

- 1 cucumber
- 2 scallions
- 2½ oz ramen noodles ¹
- 1 oz salted peanuts ²
- ½ lb pkg chicken breast strips
- 1 orange
- 2oz sesame dressing ^{3,4,1}
- 1 romaine heart

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

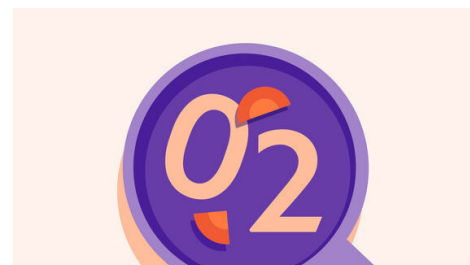
Calories 480kcal, Fat 18g, Carbs 51g, Protein 34g



1. Prep ingredients

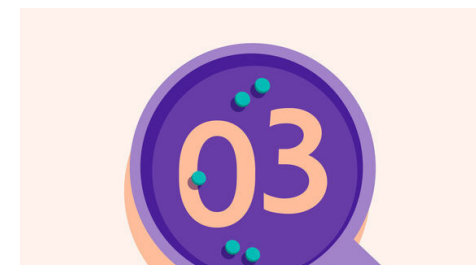
Peel **cucumber**, if desired, then halve lengthwise. Scoop out seeds, then thinly slice into half moons. Thinly slice **scallions** on a diagonal. Crumble **ramen** into ½-inch pieces. Lightly crush **peanuts** in bag with a rolling pin or heavy skillet.

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



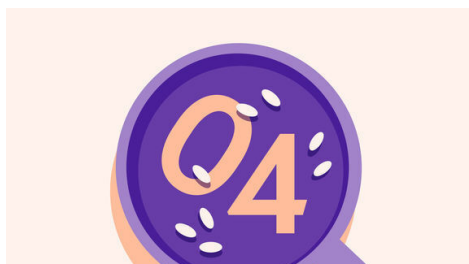
2. Prep orange

Cut off top and bottom from **orange**; place orange on one of the cut sides. Slice downward to remove peel and any white pith. Turn orange on its side and slice between the membranes to remove orange segments. Halve orange segments crosswise if large.



3. Cook chicken

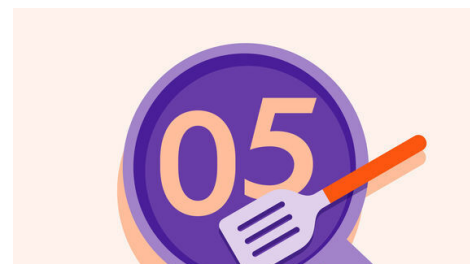
Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **chicken** in a single layer and cook, undisturbed, until golden brown, about 3 minutes per side. Add **1 tablespoon sesame dressing**. Cook, stirring constantly, until coated, about 1 minute.



4. Make salad

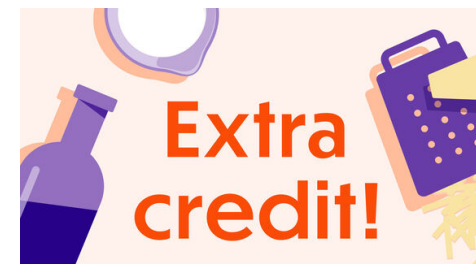
Quarter **lettuce** lengthwise, then thinly slice crosswise.

In a large bowl, toss **lettuce** and **cucumbers** with **half of the remaining sesame dressing**.



5. Finish & serve

Serve **salad** topped with **chicken**, **crumbled ramen**, **oranges**, **peanuts**, **scallions** and **remaining sesame dressing**. Enjoy!



6. Check us out!

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