

DINNERLY



Kung Pao-Inspired Chicken & Udon Noodle Stir-Fry



under 20min



2 Servings

Wam, bam, thank you ma'am! True to its name, this dish packs a pao-
werful punch of flavor thanks to its juicy chicken, peppers, peanuts, and
Sriracha. Slurp it up with stir-fried udon noodles and you just might sound
like a superhero in a comic book. Kapow! We've got you covered!

WHAT WE SEND

- 1 bell pepper
- 1 oz salted peanuts¹
- ½ lb pkg chicken breast strips
- 7 oz udon noodles³
- 2 pkts Sriracha
- 3 oz stir-fry sauce^{2,3}

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil

TOOLS

- medium saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 730kcal, Fat 26g, Carbs 93g, Protein 41g



1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil over high.

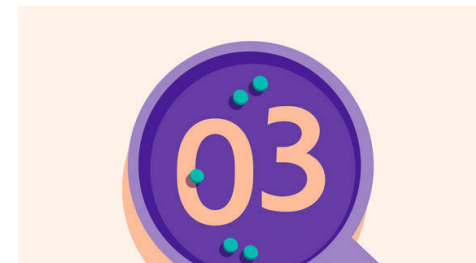
Halve **pepper**, discard stem and seeds, then cut into 1-inch pieces. Thinly slice **2 large garlic cloves**. Coarsely chop **peanuts** for serving.

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



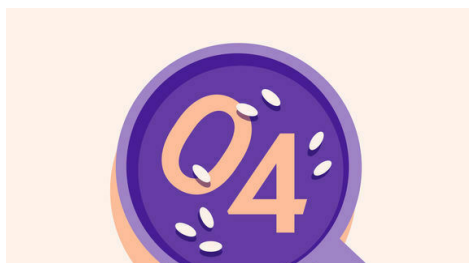
2. Cook noodles

Add **noodles** to saucepan with boiling **salted water** and cook, stirring occasionally to prevent clumping, until just tender, about 5 minutes. Drain noodles and rinse under warm water. Set aside until step 5.



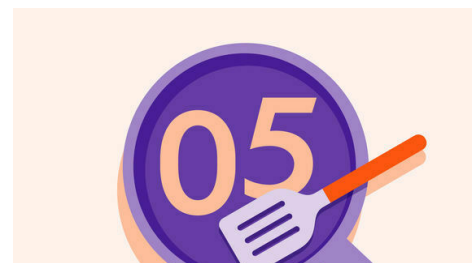
3. Cook pepper

While **noodles** cook, heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **peppers** and **a pinch each of salt and pepper**; cook, stirring occasionally, until browned and crisp-tender, about 3 minutes.



4. Cook chicken

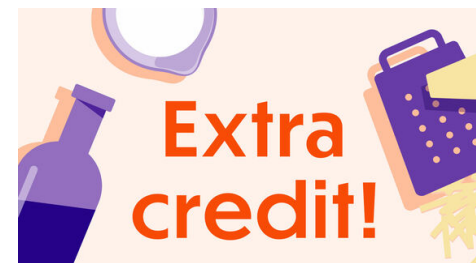
To skillet with **peppers**, add **1 tablespoon oil**, **chicken**, and **sliced garlic**; cook, stirring occasionally, until chicken is browned and cooked through, 2–3 minutes.



5. Finish & serve

To skillet with **chicken**, add **noodles**, **Sriracha**, **stir-fry sauce**, and **¼ cup water**; cook, tossing until noodles are warm and well coated in sauce, 1–2 minutes.

Serve **kung pao chicken** topped with **chopped peanuts**. Enjoy!



6. Add some greens!

Throw in broccoli florets, snow peas, green beans, or whatever you have on hand with the bell peppers in step 3.