

# DINNERLY



## Asian Chicken Salad with Toasted Cashews



under 20min



2 Servings

Sear, chop, peel, slice, dress, toss, eat. It sounds like a lot of action but this classic comes together in only three steps. Let it be heard far and wide—it's officially Asian Chicken Salad season. We've got you covered!

### WHAT WE SEND

- ½ lb pkg chicken breast strips
- 1 oz salted cashews <sup>15</sup>
- 1 cucumber
- 1 romaine heart
- 2 oz sesame dressing <sup>1,6,11</sup>
- 14 oz cabbage blend
- ¼ oz pkt toasted sesame seeds <sup>11</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

### TOOLS

- medium skillet

### ALLERGENS

Wheat (1), Soy (6), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 420kcal, Fat 23g, Carbs 32g, Protein 32g



#### 1. Cook chicken

Pat **chicken** dry and 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, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate to cool slightly.



#### 2. Make salad

Coarsely chop **cashews**. Peel **cucumber**, if desired. Halve lengthwise, then thinly slice into half moons. Halve **romaine heart**, then cut crosswise into ½-inch strips.

Into a large bowl, add **sliced cucumber**, **romaine**, **sesame dressing**, and **half of the cabbage blend** (save rest for own use). Toss to coat.



#### 3. Serve

Serve **salad** with **chicken**, **sesame seeds**, and **cashews** over top. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!