

MARLEY SPOON



Vietnamese Chicken & Shrimp Noodle Salad

with Napa Cabbage, Peanuts & Sriracha



20-30min



2 Servings

This noodle dish hits all the right notes! We love a double protein, and shrimp and chicken is one of our favorite lean but filling combinations. Chewy cellophane noodles combine with thin ribbons of cabbage, crisp onion and bell pepper, tossed in a zesty dressing of lime juice and fish sauce. A final garnish of peanuts and drizzle of Sriracha adds delightful crunch and spice.

What we send

- garlic
- 1 lime
- 2 (½ oz) fish sauce ⁴
- 10 oz pkg shrimp ²
- 10 oz pkg chicken breast strips
- 2 oz cellophane noodles
- 1 head Napa cabbage
- 1 red onion
- 1 bell pepper
- ¼ oz fresh mint
- ¼ oz fresh cilantro
- 1 oz salted peanuts ⁵
- 1 pkt Sriracha ¹⁷

What you need

- 2 tablespoons sugar
- kosher salt & ground pepper
- 2 tablespoons neutral oil

Tools

- large skillet
- medium saucepan

Allergens

Shellfish (2), Fish (4), Peanuts (5), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 24g, Carbs 64g, Protein 66g



1. Prep ingredients

Bring a large pot of **salted water** to a boil.

Finely chop **2 teaspoons garlic**. Zest **half of the lime** and squeeze **2 tablespoons juice** into a medium bowl. Cut any remaining lime into wedges.



2. Make dressing

To bowl with **lime juice and zest**, add **fish sauce, chopped garlic**, and **2 tablespoons sugar**. Whisk to combine until sugar dissolves.



3. Sear shrimp & chicken

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

Heat **2 tablespoons oil** in a large skillet over medium high. Add chicken and cook until browned on one side, about 3 minutes. Flip chicken; add shrimp to pan. Cook until chicken and shrimp are cooked through, 3-4 minutes more (flipping as needed). Transfer protein to bowl with **dressing** and toss to coat.



4. Cook noodles

Add **all of the noodles** to **boiling water**. Cook, stirring to prevent sticking, about 3 minutes. Drain noodles in a fine-mesh sieve, then rinse under **cold water**. Use kitchen shears to cut noodles in half; let noodles continue to drain in sieve until step 5.



5. Prep salad

Halve **cabbage** and thinly slice one half into ribbons (save rest for own use). Halve **onion** and thinly slice one half (save rest for own use). Halve **bell pepper**, removing stem and seeds, and thinly slice into strips.

Remove **mint and cilantro leaves** from stems, discarding stems. Coarsely chop leaves and add to bowl with **chicken and shrimp**, toss to coat.



6. Assemble

Coarsely crush or chop **peanuts**.

Arrange **veggies** and **rice noodles** on serving platter. Top with **chicken, shrimp**, and **dressing**. Garnish with **peanuts** and a **drizzle of Sriracha**. Enjoy!