

# DINNERLY



## Chicken Yakisoba with Bell Peppers, Ginger & Sesame Seeds



20-30min



2 Servings

Noodles are always there for us when we need them most, so we're saying thanks by giving them the yakisoba treatment. For our take on this Japanese stir-fry dish, we're tossing chuka soba noodles, ground chicken, quick-pickled ginger, and sliced bell peppers in sweet and savory yakiniku sauce. Sounds easy right? That's because it is! We've got you covered!

### WHAT WE SEND

- 2 (2½ oz) ramen noodles <sup>1</sup>
- 1 bell pepper
- 1 oz fresh ginger
- 10 oz pkg ground chicken
- 1.8 oz yakiniku <sup>2,3,1</sup>
- ¼ oz pkt toasted sesame seeds <sup>2</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- garlic

### TOOLS

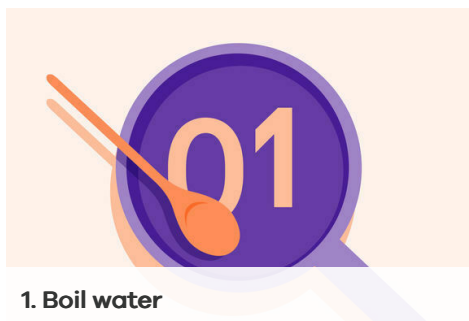
- large pot
- medium nonstick skillet

### 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 360kcal, Fat 15g, Carbs 22g, Protein 36g



#### 1. Boil water

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



#### 2. Cook noodles

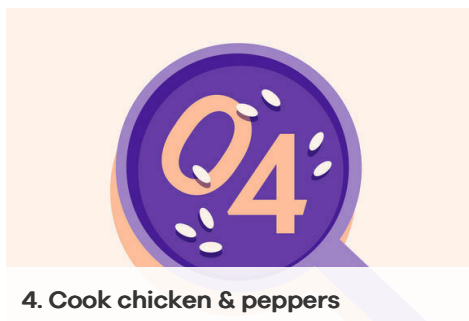
Add **noodles** to pot with boiling **salted water** and cook, stirring frequently to prevent clumping, until just tender, about 3 minutes. Drain, rinse with cold water, then drain again; set aside for step 5.



#### 3. Prep ingredients

Halve **pepper**, discard stem and seeds, then thinly slice.

Finely chop ½ **teaspoons** each of **garlic** and **ginger**.



#### 4. Cook chicken & peppers

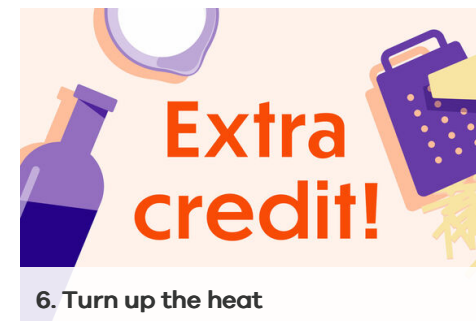
Heat 1 **tablespoon** **oil** in a medium nonstick skillet over medium-high. Add **chopped garlic, ginger** and **sliced peppers**; cook, stirring, until softened and fragrant, 3–5 minutes. Add **chicken**; cook, breaking up into smaller pieces, until browned and cooked through, 3–5 minutes. Season to taste with **salt** and **pepper**.



#### 5. Finish & serve

Add **yakiniku sauce** and **noodles** to skillet with **chicken**. Cook over medium-high heat, tossing, until noodles are coated in sauce, 1–2 minutes.

Serve **chicken yakisoba** with **sesame seeds** sprinkled over top. Enjoy!



#### 6. Turn up the heat

If you like to live on the edge like us, kick this dish up a notch with a drizzle of your favorite hot sauce!