

DINNERLY



Chicken Noodle Stir-Fry with Snow Peas & Chili Oil



20-30min



2 Servings

Did you hear that? It's noodle time. As in every time, all the time. That's how often we could devour this plate piled high with stir-fry noodles, tender chicken breast strips, and snappy snow peas—but what really keeps us coming back is the fragrant chili oil drizzled over top. We've got you covered!

WHAT WE SEND

- 1 red onion
- 4 oz snow peas
- ½ lb pkg chicken breast strips
- ½ oz chili garlic sauce
- 5 oz pad Thai noodles
- 2 (2 oz) teriyaki sauce ^{1,2}

WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper

TOOLS

- medium nonstick skillet
- large pot

ALLERGENS

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

NUTRITION PER SERVING

Calories 650kcal, Fat 22g, Carbs 80g, Protein 38g



1. CHICKEN VARIATION

Finely chop **2 teaspoons garlic**. Halve **onion**, then chop into ¾-inch pieces; separate layers. Trim stem ends from **snow peas**, then halve crosswise.

Pat **chicken** dry.



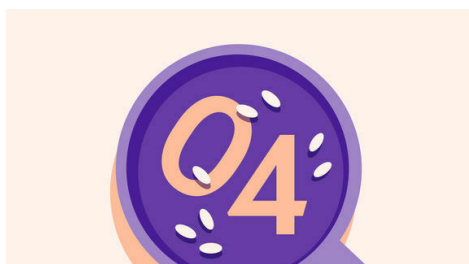
2. Make chili oil

Heat **1 tablespoon oil** in a medium nonstick skillet over medium until shimmering; carefully pour into a small heatproof bowl. Stir in **chili garlic sauce** and a **pinch of salt**; set aside to cool. Reserve skillet for step 4.



3. Cook noodles

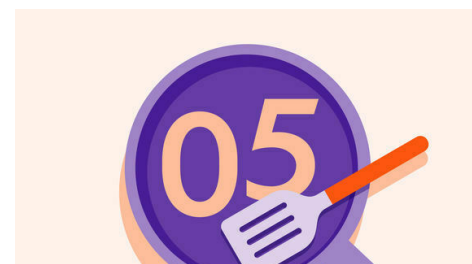
Bring a large pot of **salted water** to a boil. Add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Reserve **2 tablespoons cooking water**. Drain noodles, then rinse under cold water and toss with ½ **teaspoon oil**. Set aside until step 5.



4. Start stir-fry

Heat **1 tablespoon oil** in reserved skillet over high. Add **chicken** and season with **salt** and **pepper**. Cook, stirring once or twice, until lightly browned and cooked through, 3–4 minutes; transfer to a plate.

Return skillet to high heat. Add **1 tablespoon oil** and **onions**; stir-fry until browned and crisp-tender, 3–4 minutes. Add **garlic** and cook until fragrant, about 1 minute.



5. Finish & serve

To skillet with **onions**, stir in **snow peas** and **noodles**; cook until snow peas are bright green, about 1 minute. Add **chicken** and toss to combine. Add **all of the teriyaki sauce** and **reserved cooking water**; stir until noodles are evenly coated, about 1 minute.

Serve **chicken noodle stir-fry** with **chili oil** for drizzling over top, as desired. Enjoy!



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.