

DINNERLY



Chicken & Veggie Stir-Fry with Udon Noodles



20-30min



2 Servings

We love cooking take-out inspired meals at home, especially when it's as sticky, sweet, and indulgent as this chicken and veggie stir-fry. Plus, learning the insider take-out tricks will allow you to recreate it any night of the week! It's loaded with tender chicken, a shredded coleslaw mix, and savory stir-fry sauce. We've got you covered!

WHAT WE SEND

- 7 oz udon noodles ¹
- 2 scallions
- ½ lb pkg chicken breast strips
- 3 oz stir-fry sauce ^{2,1}
- 14 oz cabbage blend

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- white wine vinegar (or red wine vinegar)
- neutral oil

TOOLS

- large pot
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 620kcal, Fat 19g, Carbs 85g, Protein 38g



1. Cook noodles

Bring a large pot of **salted water** to a boil. Add **noodles** to boiling water and cook, stirring occasionally to prevent clumping, until just tender, about 5 minutes. Drain noodles and rinse under warm water.



2. Prep chicken & sauce

Trim ends from **scallions**, then thinly slice on an angle, keeping dark greens separate. Finely chop **1 teaspoon garlic**.

Pat **chicken strips** dry; season with **a pinch each of salt and pepper**.

In a liquid measuring cup, whisk to combine **stir-fry sauce**, **¼ cup water**, and **½ teaspoon vinegar**.



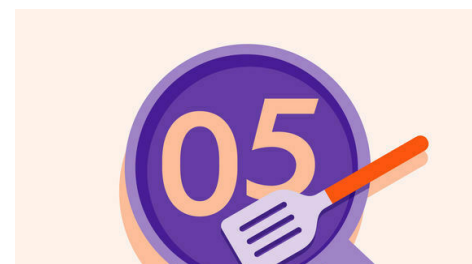
3. Sauté chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high until very hot and shimmering. Add **chicken** and cook, undisturbed, until browned on one side, about 2 minutes. Stir and continue cooking until cooked through, 1–2 minutes more. Transfer to a bowl; wipe out skillet.



4. Sauté cabbage

Heat **1 tablespoon oil** in same skillet over medium-high. Add **cabbage blend, scallion whites and light greens, chopped garlic**, and **a pinch each of salt and pepper**. Cook, stirring, until cabbage is wilted and slightly softened, about 1 minute. Transfer to bowl with **chicken**; return skillet to stove over medium heat.



5. Finish & serve

Add **noodles** and **sauce mixture** to skillet, tossing to coat. Cook until warmed through and evenly coated in sauce, about 2 minutes. Add **chicken and cabbage** to skillet, tossing to combine. Season to taste with **salt and pepper**.

Serve **chicken and veggie stir-fry** topped with **scallion dark greens**. Enjoy!



6. Make it spicy!

Top it off with a drizzle of your favorite hot sauce or red pepper flakes for some added heat.