

DINNERLY



Chicken Satay Noodles with Peanut Sauce



20-30min



2 Servings

If you've ever had satay at a Thai restaurant, you already know this sauce is plate-licking good. The combination of creamy peanut butter, savory teriyaki, and fragrant garlic is irresistible. Here, it boosts the flavor of protein-packed chicken and slurp-worthy noodles. Tossed with sweet peas and topped with sliced scallions, this bowl is a winner, winner, chicken dinner. We've got you covered!

WHAT WE SEND

- ½ lb pkg chicken breast strips
- 2 oz teriyaki sauce ^{3,4}
- 2 scallions
- 1.15 oz peanut butter ²
- 2 (2½ oz) Chinese egg noodles ^{1,4}
- 2½ oz peas

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- sugar
- apple cider vinegar (or white wine vinegar)
- neutral oil

TOOLS

- medium pot

ALLERGENS

Egg (1), Peanuts (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 570kcal, Fat 25g, Carbs 68g,
Protein 34g



1. Marinate chicken

Bring a medium pot of **water** to a boil over high heat.

In a medium bowl, combine **chicken strips**, **1 tablespoon teriyaki sauce**, and **a pinch each of salt and pepper**; stir to coat. Set aside at room temperature, stirring occasionally, until step 4.



2. Prep ingredients

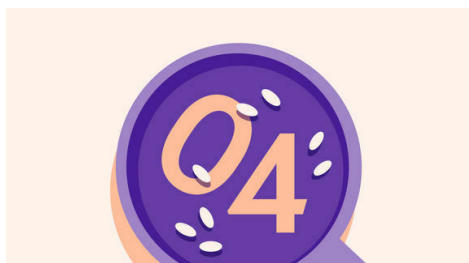
Finely chop **2 teaspoons garlic**. Trim ends from **scallions**, then thinly slice.

In a small bowl, whisk to combine **all of the peanut butter**, **remaining teriyaki sauce**, and **1 tablespoon each of sugar, vinegar, and oil** until smooth. Set aside until step 5.



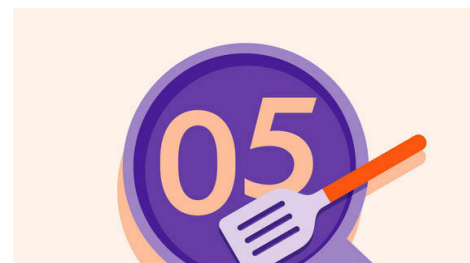
3. Cook noodles & peas

Add **noodles and peas** to pot with **boiling water**. Cook, stirring occasionally, until noodles are al dente and come apart and peas are tender, 4–5 minutes. Reserve **¾ cup cooking water**, then drain pasta and peas; set aside until step 5.



4. Cook chicken

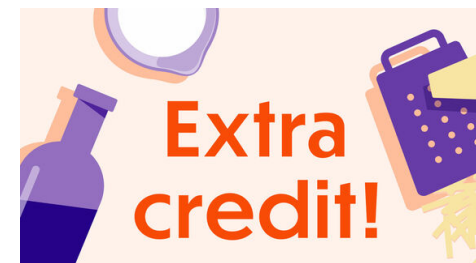
Heat **1 tablespoon oil** in same pot over high. Add **chicken and marinade**, spreading out into a single layer; cook, without stirring, until chicken is browned on the bottom, about 2 minutes. Add **chopped garlic**; cook, stirring, until garlic is fragrant and chicken is cooked through, 1–2 minutes.



5. Finish & serve

To pot with **chicken** over medium-high heat, add **peanut sauce, noodles and peas**, and **reserved cooking water**. Cook, stirring, until sauce is slightly thickened and pasta is coated, about 30 seconds. Off heat, season to taste with **salt and pepper**.

Serve **chicken satay noodles** topped with **scallions**. Enjoy!



6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with leftovers in our test kitchen and packing facilities. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.