

DINNERLY



Asian Chicken Salad with Toasted Cashews



under 20min



2 Servings

Sear, chop, peel, slice, dress, toss, eat. It sounds like a lot of action but this classic comes together in only three steps. Let it be heard far and wide—it's officially Asian Chicken Salad season. We've got you covered!

WHAT WE SEND

- ½ lb pkg chicken breast strips
- 1 oz salted cashews¹
- 1 cucumber
- 1 romaine heart
- 2 oz sesame dressing^{2,3,4}
- 14 oz cabbage blend
- ¼ oz pkt toasted sesame seeds²

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 420kcal, Fat 23g, Carbs 32g, Protein 32g



1. Cook chicken

Pat **chicken** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add chicken in a single layer and cook, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate to cool slightly.



2. Make salad

Coarsely chop **cashews**. Peel **cucumber**, if desired. Halve lengthwise, then thinly slice into half moons. Halve **romaine heart**, then cut crosswise into ½-inch strips.

Into a large bowl, add **sliced cucumber**, **romaine**, **sesame dressing**, and **half of the cabbage blend** (save rest for own use). Toss to coat.



3. Serve

Serve **salad** with **chicken**, **sesame seeds**, and **cashews** over top. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!