

DINNERLY



Cashew Chicken Noodle Stir-Fry with Bell Peppers



20-30min



2 Servings

Everyone's favorite Chinese-American dish tastes just as good at home as it does in the restaurant—especially when we mix it up with stir-fried rice noodles. First peppers and cashews get toasty together before we cook the chicken in a savory stir-fry sauce. Just throw in the noodles, stir it all together, and slurp it all down. We've got you covered!

WHAT WE SEND

- 5 oz pad Thai noodles
- 1 green bell pepper
- 3 oz stir-fry sauce ^{1,2}
- ½ lb pkg chicken breast strips
- 1 oz salted cashews ³

WHAT YOU NEED

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

TOOLS

- large pot
- fine-mesh sieve
- large nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 700kcal, Fat 25g, Carbs 90g, Protein 36g



1. Boil noodles

Bring a large pot of **salted water** to a boil over high heat. Add **noodles** and cook, stirring occasionally to prevent sticking, until al dente, 6–8 minutes. Drain noodles, then rinse under cold water and toss with **a drizzle of oil**.



2. Prep ingredients

Finely chop **1 teaspoon garlic**. Halve **pepper**, discard stem and seeds, and cut into ½-inch pieces.

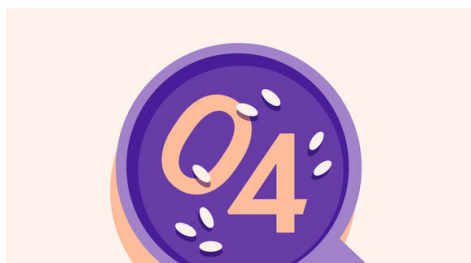
In a small bowl, whisk together **stir-fry sauce**, **¼ cup warm water**, **2 tablespoons sugar**, and **1 teaspoon vinegar**; set aside until step 4.

Pat **chicken** dry.



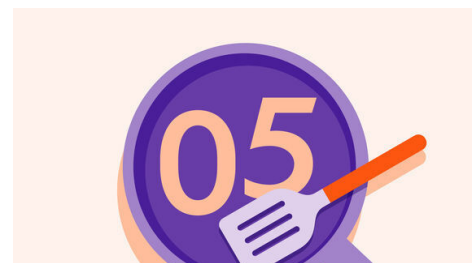
3. Stir-fry peppers & nuts

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **peppers** and **a pinch each of salt and pepper**. Cook, stirring occasionally, about 2 minutes. Add **cashews**; cook, stirring, until peppers are tender and browned in spots and cashews are lightly toasted, 1–2 minutes more. Transfer to a bowl; set aside until step 5.



4. Cook chicken & add sauce

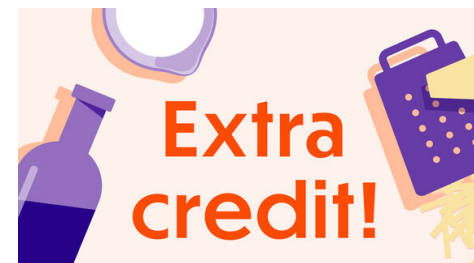
Heat **1 tablespoon oil** in same skillet. Add **chicken** in a single layer; cook, without stirring, until browned on the bottom, 2–3 minutes. Stir in **chopped garlic** and **a pinch each of salt and pepper**; cook, stirring, until fragrant, 1 minute. Add **stir-fry sauce mixture**; cook, stirring to coat, until sauce is slightly thickened and chicken is cooked through, 2–3 minutes.



5. Finish & serve

Return **peppers, cashews**, and **noodles** to skillet. Cook over medium heat, tossing, until **noodles** are warmed through and evenly coated, 1–2 minutes.

Season **chicken noodle stir-fry** to taste with **salt** and **pepper** and serve. Enjoy!



6. Check us out!

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