

# DINNERLY



**FAST**

**NO ADDED GLUTEN**

## Take-Out Chicken Stir-Fry with Snow Peas & Noodles



20-30min



2 Servings

Gluten-free rice noodles provide the perfect landing pad for a quick chicken and snow pea stir-fry. Ginger, garlic, tamari, and a hint of sugar combine for a killer sauce. This dish is a weeknight (or any night) delight that you'll want to cook up again and again! We've got you covered!

### WHAT WE SEND

- ½ lb pkg boneless, skinless chicken breasts
- garlic (use 1 large clove)
- 1 oz fresh ginger (use ¾)
- 2 (½ oz) tamari in fish-shaped pods
- 4 oz snow peas
- 7 oz pkg stir-fry noodles (use ⅔)

### WHAT YOU NEED

- neutral oil, such as vegetable
- kosher salt & ground pepper
- sugar

### TOOLS

- large saucepan
- colander
- large nonstick skillet

### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 670kcal, Fat 22g, Carbs 87g, Proteins 31g



#### 1. Marinate chicken

Bring a large saucepan of water to a boil. Pat **chicken** dry and cut crosswise into ¼-inch thick slices. Peel and finely chop **1 teaspoon garlic**. Peel and finely chop **¾ of the ginger**. In a medium bowl, stir to combine chicken, chopped garlic and ginger, **1 tablespoon oil**, and **¼ teaspoon each salt and pepper**. Set aside to marinate.



#### 2. Prep sauce & snow peas

In a small bowl, combine **all of the tamari**, **1½ teaspoons sugar**, and **2 tablespoons water**. Trim and discard stem ends from **snow peas**. Stack and cut lengthwise into ¼-inch wide strips.



#### 3. Cook noodles

Add **⅔ of the noodles** to boiling water and cook, stirring frequently, until tender but not mushy, 7–8 minutes. Drain and rinse under cold running water; set aside in colander.



#### 4. Begin stir-fry

Heat **2 tablespoons oil** in a large nonstick skillet over high until shimmering. Add **chicken** in a single layer and cook, without disturbing, until underside is lightly browned, 2–3 minutes.



#### 5. Finish & serve

Add **snow peas** and cook, stirring, until bright green and **chicken** is cooked through, about 1 minute. Add **cooked noodles** and cook, tossing, until heated through, about 1 minute. Stir **sauce**, add to skillet, and cook, tossing **chicken stir-fry**, until liquid is absorbed, 1–3 minutes. Serve. Enjoy!



#### 6. Make it ahead!

Do the prep ahead of time: In the morning, get the chicken in the marinade and prep the sauce and snow peas. So when hungry bellies start rumbling, dinner will be on the table in the time it takes to cook the noodles!