

DINNERLY



Thai Chili Chicken Stir-Fry with Sesame Seeds



ca. 20min



2 Servings

We could eat this sweet and spicy Thai chili sauce straight from the jar, but apparently that's not considered a "real meal." So instead, we're mixing it up with tender chicken and peppers, stir-fried rice noodles, toasted sesame seeds, and a squeeze of zesty lime. That sounds pretty good too, no? We've got you covered!

WHAT WE SEND

- 5 oz pad Thai noodles
- 1 bell pepper
- 1 lime
- ½ lb pkg chicken breast strips
- 3 oz Thai sweet chili sauce
- ½ oz tamari soy sauce ²
- ¼ oz pkt toasted sesame seeds ¹

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

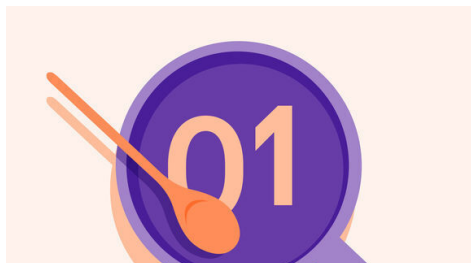
- large saucepan
- fine-mesh sieve
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

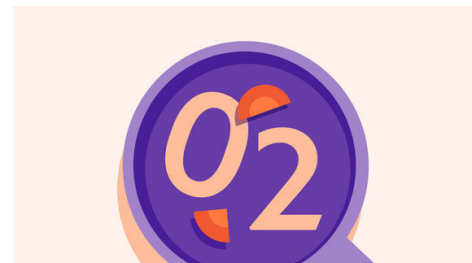
Calories 590kcal, Fat 17g, Carbs 88g, Protein 34g



1. Prep ingredients

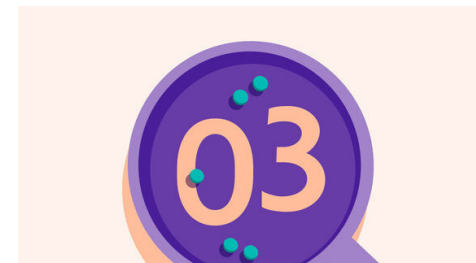
Bring a large saucepan of **salted water** to a boil. Add **noodles** and cook, stirring frequently to prevent sticking, until just tender, 5–7 minutes. Drain noodles and rinse under cold water; toss with **a drizzle of oil**.

Meanwhile, halve **bell pepper**, discard stem and seeds, and thinly slice into strips. Cut **lime** into wedges.



2. Cook peppers

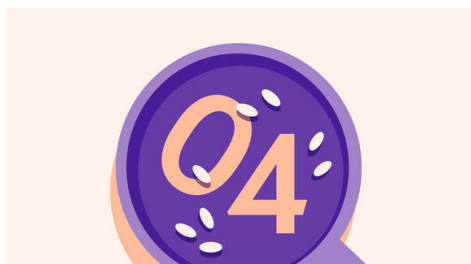
Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **peppers** and **a pinch each of salt and pepper**. Cook, stirring occasionally, until browned and tender, 5–7 minutes. Transfer to a plate.



3. Cook chicken

Pat **chicken** dry and season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in same skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Reduce heat to medium. Add **¼ cup water** and bring to a simmer.



4. Add sauce & serve

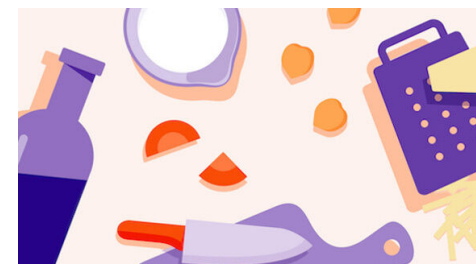
Add **all of the Thai chili sauce, tamari**, and **a squeeze of lime**. Season to taste with **salt** and **pepper**. Add **noodles** and **peppers**; toss until evenly coated.

Serve **chicken noodle stir-fry** with **sesame seeds** over top and **remaining lime wedges** alongside. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!