

# DINNERLY



## Sesame-Scallion Stir-Fry & Readymade Chicken

with Egg Noodles



under 20min



2 Servings

Picture a big, beautiful bowl of slippery noodles, and all the endless possibilities. There are so many ways to enjoy one of our favorite carbs, but tonight we're keeping it simple with ready to heat chicken and a real winner of a sauce: fragrant scallions with tamari soy sauce and a sprinkle of sesame seeds. We've got you covered!

### WHAT WE SEND

- 2 scallions
- 2 (2½ oz) Chinese egg noodles <sup>1,4</sup>
- 1 pkt crushed red pepper
- ¼ oz granulated garlic
- 2 oz tamari soy sauce <sup>3</sup>
- ½ lb pkg ready to heat chicken
- ¼ oz pkt toasted sesame seeds <sup>2</sup>

### WHAT YOU NEED

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

### TOOLS

- medium pot
- medium nonstick skillet

### ALLERGENS

Egg (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 550kcal, Fat 24g, Carbs 62g, Protein 32g

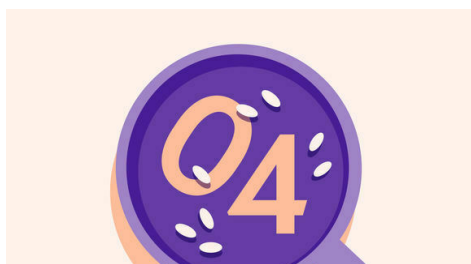


#### 1. Prep ingredients

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

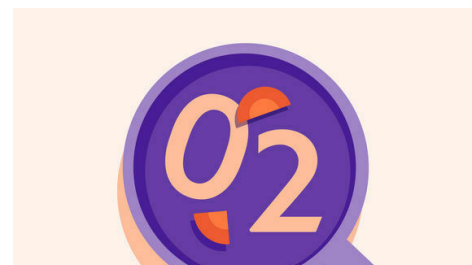
Trim ends from **scallions**, then thinly slice.

Add **noodles** to boiling water and cook, stirring to prevent clumping, until al dente, 4–5 minutes. Drain, then rinse with cold water; set aside for step 4.



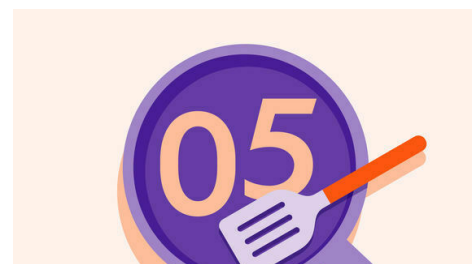
#### 4. Add noodles & sauce

To same skillet add **chicken**, add **noodles** and **scallion sauce**; cook over medium heat, tossing until heated through, about 1 minute. Season to taste with **salt** and **pepper**.



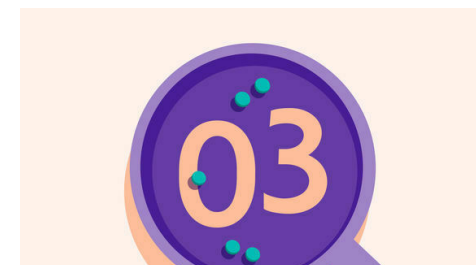
#### 2. Make sauce

Meanwhile, heat **2 tablespoons oil** in a medium nonstick skillet over medium-high. Add **scallions**, **red pepper flakes** (use less depending on heat preference), and ½ **teaspoon granulated garlic**; cook, stirring, until sizzling and fragrant and scallions are bright green, 2–3 minutes. Transfer to a small bowl.



#### 5. Serve

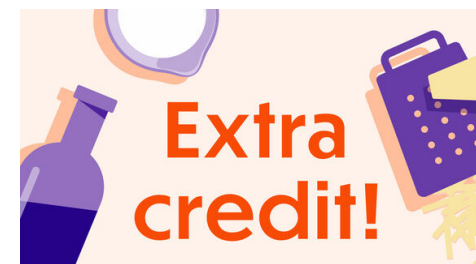
Serve **chicken and noodle stir-fry** with **sesame seeds** sprinkled over top. Enjoy!



#### 3. CHICKEN VARIATION

To small bowl with **sauce**, stir in **tamari**, **2 tablespoons water**, **1 tablespoon vinegar**, and **2 teaspoons sugar**; set aside.

Cut or tear **chicken** into bite-size pieces.



#### 6. Add some greens

Quickly steam some broccoli florets to toss in with the noodles and chicken. You can also use snow peas, green beans, or any other veggies you have lying around!