

DINNERLY



Chicken Yaki Udon with Peppers & Onions



20-30min



2 Servings

When we're craving a big bowl of Japanese flavors, yaki udon will never let us down. This stir-fried dish takes chicken and veggies to another level, especially when you toss in a garlicky yakiniku sauce until it's lightly caramelized. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1 bell pepper
- ½ lb pkg chicken breast strips
- 1.8 oz yakiniku ^{1,2,3}
- 1.8 oz kecap manis ^{2,3}
- 7 oz udon noodles ³
- ¼ oz pkt toasted sesame seeds ¹

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- neutral oil

TOOLS

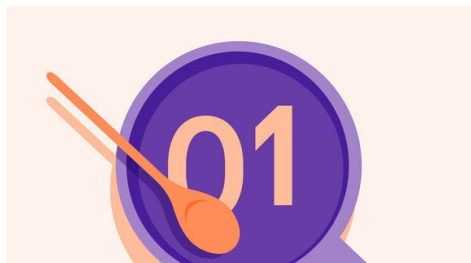
- medium saucepan
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 800kcal, Fat 31g, Carbs 102g, Protein 38g

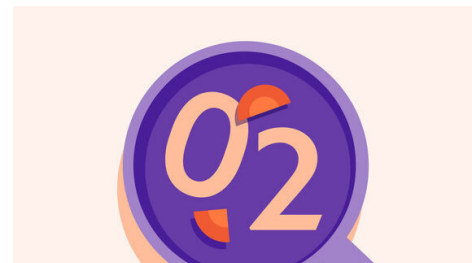


1. Prep ingredients

Bring a medium saucepan of **water** to a boil.

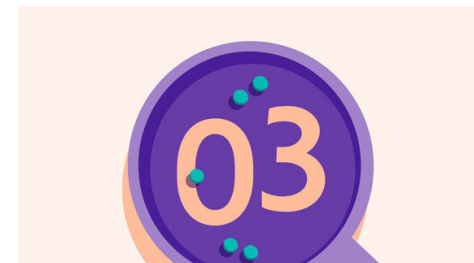
Thinly slice **half of the onion** (save rest for own use). Halve **pepper**, discard stems and seeds, then cut into thin slices. Finely chop **1 teaspoon garlic**. Pat **chicken** dry; season all over with **salt** and **pepper**.

In a small bowl, stir together **yakiniku**, **kecap manis**, **chopped garlic**, and **1 tablespoon** each of **oil** and **water**.



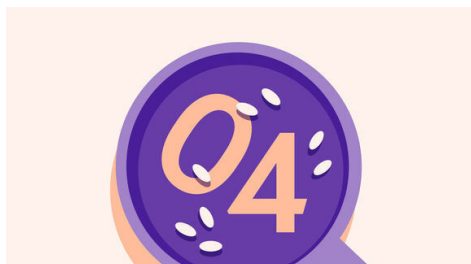
2. Cook noodles

Add **noodles** to saucepan with boiling **water** and cook, stirring occasionally to prevent clumping, until just tender, about 5 minutes. Drain noodles and rinse under warm water. Toss noodles with **1 teaspoon oil**.



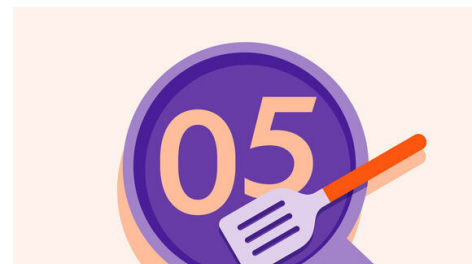
3. Cook veggies

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **peppers** and **onions** and cook, stirring occasionally, until softened and browned in spots, 5–7 minutes. Transfer to a plate.



4. Cook chicken

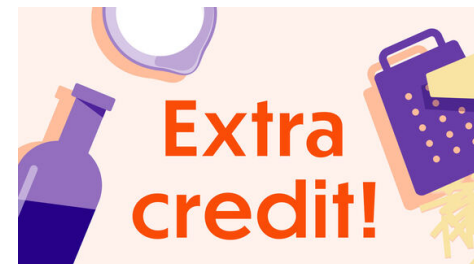
Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Flip and cook until cooked through, about 3 minutes more.



5. Finish & serve

Add **noodles**, **veggies**, and **sauce mixture**; stir to combine. Cook over high heat, stirring occasionally, until sauce is reduced and starting to caramelize, 1–3 minutes. Season to taste with **salt** and **pepper**.

Serve **chicken yaki udon** garnished with **sesame seeds**. Enjoy!



6. Eat your veggies!

Bulk up this meal by adding whatever veggies you have on hand, like thinly sliced carrots, cabbage, mushrooms, broccoli, or bok choy.