# DINNERLY



## Fast! Chicken & Udon Noodle Soup

with Snap Peas & Spinach

🗟 ca. 20min 🔌 2 Servings

We'll happily eat all our greens when they're swimming in this chicken noodle soup. Snap peas, spinach, and scallions mix it up with chicken and tender udon noodles in a broth flavored by hondashi, a Japanese fish soup base that brings all the savory umami feels. If you like it spicy, don't forget a sprinkle of shichimi togarashi spice over top. We've got you covered!

#### WHAT WE SEND

- 2 scallions
- 4 oz snap peas
- ½ lb pkg chicken breast strips
- ¼ oz hondashi 1
- $\frac{1}{2}$  oz tamari soy sauce <sup>3</sup>
- 11 oz fresh udon noodles <sup>4</sup>
- 5 oz baby spinach
- ¼ oz shichimi togarashi <sup>2</sup>

#### WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- sugar

#### TOOLS

medium Dutch oven or pot

#### ALLERGENS

Fish (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 420kcal, Fat 11g, Carbs 49g, Protein 36g



### 1. Cook chicken

Thinly slice **scallions**, keeping dark greens separate. Halve **snap peas**, if desired. Pat **chicken** dry; season with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium-high. Add chicken; cook until browned and cooked through, flipping halfway, 5–7 minutes. Add **scallion whites and light greens**; cook until fragrant, about 30 seconds.



What were you expecting, more steps?



2. Cook snap peas & noodles

Add **3½ cups water** to pot with **chicken**. Bring to a simmer, scraping up any browned bits from bottom of pot. Add **hondashi, tamari**, and **½ teaspoon sugar**. Season to taste with **salt** and **pepper**.

Add **snap peas** and **noodles**. Simmer until peas are crisp-tender and noodles are cooked through, 2–3 minutes.



3. Wilt spinach & serve

Working in batches if necessary, add **spinach** and cook until wilted.

Serve chicken noodle soup with shichimi togarashi and scallion dark greens sprinkled over top. Enjoy!



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!