

# MARLEY SPOON



## Crispy Ginger-Chili Chicken

with Stir-Fried Noodles



30-40min



2 Servings

If you're looking to add some heat to your everyday meals, this dish will do the trick. Made with gochujang, a type of red chili paste, these stir-fried noodles are made for those who crave great flavor and a whole lot of spice. With tender pieces of ground chicken smothered in a ginger-chili sauce, your tastebuds will thank you.



## What we send

- 1 piece fresh ginger
- 2 scallions
- 1 bell pepper
- 2 (2½ oz) Chinese egg noodles <sup>1,3</sup>
- 3 oz stir-fry sauce <sup>2,3</sup>
- 1 oz gochujang <sup>2</sup>
- 10 oz pkg ground chicken

## What you need

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

## Tools

- large saucepan
- medium skillet
- colander

## Allergens

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

## Nutrition per serving

Calories 520kcal, Fat 11g, Carbs 78g, Protein 35g



### 1. Prep ingredients

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

Meanwhile, peel and cut **half of the ginger** into thin slices (save rest for own use). Trim **scallions**, then thinly slice, keeping dark greens separate. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces.



### 4. Sauté peppers

In a small bowl, whisk to combine **stir-fry sauce, scallion whites and light greens, 2 teaspoons gochujang, 2 teaspoons vinegar**, and **¼ cup water**.

Heat reserved skillet with **ginger oil** over medium-high. Add **peppers**; season with **salt** and **pepper**. Cook, stirring, until slightly softened and fragrant, 1-2 minutes.



### 2. Fry ginger chips

Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add **ginger slices** and cook, stirring, until crisp and fragrant, about 1 minute (watch closely). Use a slotted spoon to transfer ginger chips to a paper towel-lined plate to drain. Reserve skillet with **ginger oil** for step 4.



### 5. Cook chicken

Push **peppers** to outer edges of skillet. Add **chicken** to center, breaking up into large pieces; cook undisturbed until bottom is deeply browned, about 5 minutes. Stir chicken and peppers together, then add **sauce**. Cook, stirring to scrape up any browned bits, until chicken is cooked through, 1-2 minutes more.



### 3. Cook noodles

Add **noodles** to saucepan with boiling **water** and cook, stirring occasionally to prevent from sticking, until al dente, 4-5 minutes. Drain.



### 6. Finish & serve

Reduce heat to medium; add **noodles** to skillet with **chicken and peppers**; toss to coat. Cook until noodles are warmed through, about 1 minute. Season to taste with **salt**.

Serve **chicken, pepper and noodles** in bowls topped with **scallion dark greens** and **crispy ginger chips**. Enjoy!