

DINNERLY



Chicken Yakisoba with Bell Peppers, Ginger & Sesame Seeds



20-30min



2 Servings

Noodles are always there for us when we need them most, so we're saying thanks by giving them the yakisoba treatment. For our take on this Japanese stir-fry dish, we're tossing Chinese egg noodles, ground chicken, quick-pickled ginger, and sliced bell peppers in sweet and savory yakiniku sauce. Sounds easy right? That's because it is! We've got you covered!

WHAT WE SEND

- 2 (2½ oz) Chinese egg noodles ^{1,4}
- 1 bell pepper
- 1 piece fresh ginger
- 10 oz pkg ground chicken
- 1.8 oz yakiniku ^{2,3,4}
- ¼ oz pkt toasted sesame seeds ²

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- garlic

TOOLS

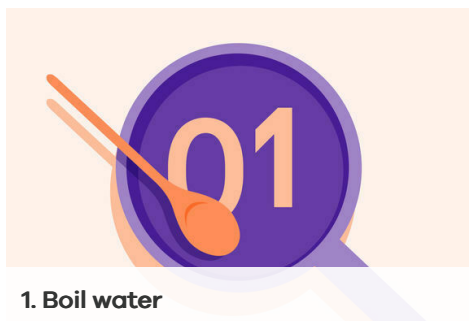
- large pot
- medium nonstick skillet

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 490kcal, Fat 13g, Carbs 68g,
Protein 35g



1. Boil water

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



2. Cook noodles

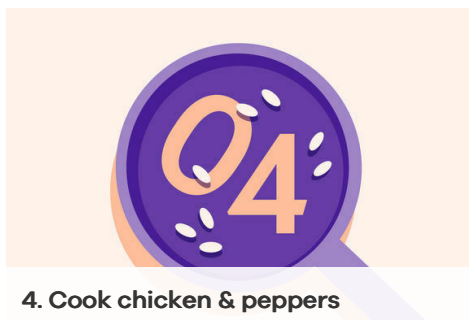
Add **noodles** to pot with boiling **water** and cook, stirring frequently to prevent clumping, until just tender, 4–5 minutes. Drain. Reserve pot.



3. Prep ingredients

Halve **pepper**, discard stem and seeds, then thinly slice.

Finely chop 1½ **teaspoons** each of **garlic** and **ginger**.



4. Cook chicken & peppers

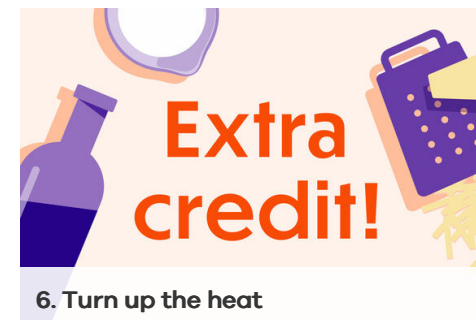
Heat 1 **tablespoon** **oil** in a medium nonstick skillet over medium-high. Add **chopped garlic**, **ginger** and **sliced peppers**; cook, stirring, until softened and fragrant, 3–5 minutes. Add **chicken**; cook, breaking up into smaller pieces, until browned and cooked through, 3–5 minutes. Season to taste with **salt** and **pepper**.



5. Finish & serve

Add **yakiniku sauce** and **noodles** to skillet with **chicken**. Cook over medium-high heat, tossing, until noodles are coated in sauce, 1–2 minutes.

Serve **chicken yakisoba** with **sesame seeds** sprinkled over top. Enjoy!



6. Turn up the heat

If you like to live on the edge like us, kick this dish up a notch with a drizzle of your favorite hot sauce!