

# 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 <sup>1</sup>
- ½ 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

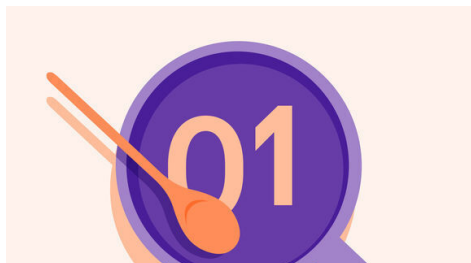
- medium Dutch oven or pot

## 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

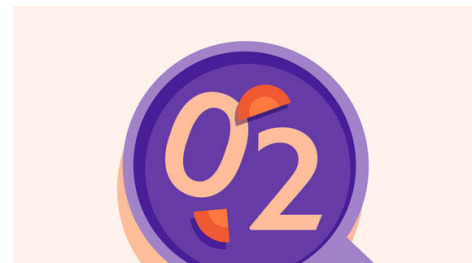
Calories 420kcal, Fat 11g, Carbs 49g,  
Protein 36g



### 1. Cook chicken

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

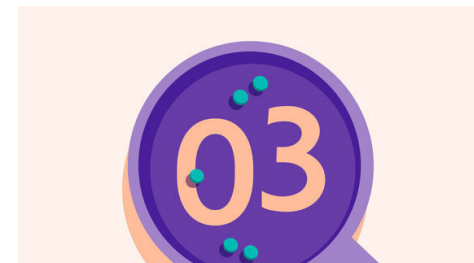
Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium-high. Add chicken; cook until browned and cooked through, flipping halfway, 5–7 minutes. Add **scallion whites and light greens**; cook until fragrant, about 30 seconds.



### 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

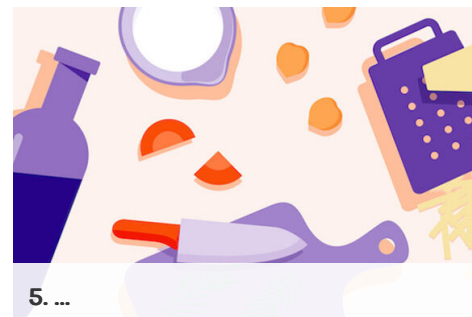
Working in batches if necessary, add **spinach** and cook until wilted.

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



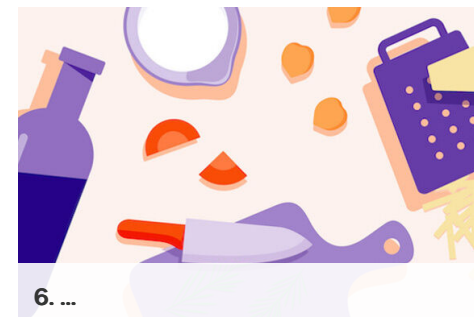
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!