

MARLEY SPOON



Faster-Than-Takeout Chicken Wonton Stir-Fry

with Sugar Snap Peas



under 20min



2 Servings

Fresh pasta sheets are cleverly cut into wonton-esque squares and tossed together with crisp snap peas, cubed chicken thighs, and a sweet and savory sukiyaki sauce. A sprinkle of toasted sesame seeds and fresh cilantro take it to the next level.

What we send

- ½ lb pasta sheets (use 3) ^{1,3}
- garlic (use 1 large clove)
- 1 oz fresh ginger
- 10 oz cubed chicken thighs
- 6 oz snap peas
- ½ oz toasted sesame oil (use 1 tsp) ¹¹
- 1 pkt sukiyaki sauce ^{1,6}
- ½ oz fresh cilantro
- toasted sesame seeds ¹¹

What you need

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

Tools

- medium saucepan
- medium nonstick skillet
- colander

Allergens

Wheat (1), Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 570kcal, Fat 25g, Carbs 45g, Protein 40g



1. Cut pasta squares

Bring a medium saucepan of **salted water** to a boil. Stack **3 of the pasta sheets** (save rest for own use). Cut the stack into 4 (2- x6-inch) strips. Stack strips, then cut across into 2- x2-inch squares (like wonton squares). Cover with a damp paper towel to keep from drying out and set aside until step 4.



2. Prep aromatics & chicken

Peel and finely chop **1 teaspoon garlic** and **1 tablespoon ginger**. Pat **chicken** dry, then season all over with **salt** and **pepper**.



3. Stir-fry chicken

Heat **2 tablespoons neutral oil** in a medium nonstick skillet over high until shimmering. Add **chicken** and cook, stirring once or twice, until browned in spots, 3-4 minutes. Add **chopped garlic and ginger** and stir-fry until fragrant, about 1 minute. Remove from heat.



4. Cook wonton squares

Meanwhile, add **pasta wonton squares** to boiling water and cook, stirring to prevent sticking, until tender, about 2 minutes. Reserve **¼ cup cooking water**, then drain wonton squares.



5. Finish stir-fry

Heat skillet with **chicken** over high. Add **snap peas, pasta**, and **1 teaspoon of sesame oil**. Stir-fry until combined, about 1 minute. Add **sukiyaki sauce**, **2 tablespoons of the reserved cooking water**, and **1 tablespoon vinegar**. Stir-fry until pasta is coated in sauce, 2-3 minutes. If pasta is dry, add **1 teaspoon of the remaining cooking water** at a time, as needed.



6. Chop cilantro & serve

Coarsely chop **cilantro and tender stems** together. Serve **chicken wonton stir-fry** garnished with **sesame seeds** and **chopped cilantro**. Enjoy!