



Sesame Chinese Chicken Salad

with Fried Almonds & Sugar Snap Peas



20-30min



2 Servings

Chuka soba or 'curly ramen noodles' are a type of dried wheat noodle that have a distinct curly appearance due to folding the noodles in an intricate pattern before being dried.

What we send

- 1 oz fresh ginger (use half)
- 1 bunch scallions
- 4 oz snap peas
- 6 flour tortillas (use 2) ¹
- 2 tamari in fish-shaped pods ⁶
- ½ oz toasted sesame oil ¹¹
- 1 oz sliced almonds ¹⁵
- 12 oz pkg boneless, skinless chicken breasts
- ½ lb shredded cabbage blend (use 4 cups)

What you need

- neutral oil
- white wine vinegar (or apple cider vinegar) ¹⁷
- sugar
- kosher salt & ground pepper

Tools

- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Soy (6), Sesame (11), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 910kcal, Fat 63g, Carbs 38g, Proteins 50g



1. Prep ingredients

Finely chop **half of the ginger**. Trim **scallions**, then thinly slice. Trim stem ends from **snap peas**, then halve crosswise. Cut **2 of the tortillas** into ¼-inch strips. In a large bowl, whisk to combine **tamari, sesame oil, all of the chopped ginger, 3 tablespoons oil, 1 tablespoon vinegar, and 2 teaspoons sugar**, until sugar dissolves.



4. Steam snap peas

Add **snap peas, ½ cup water**, and a **pinch of salt** to same skillet over medium-high heat. Bring to a simmer, then cover and cook until snap peas are bright green and crisp-tender, about 1 minute. Drain snap peas and rinse under cold water. Dry skillet.



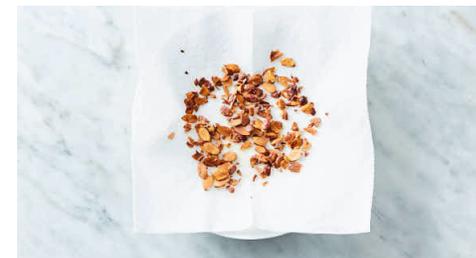
2. Fry tortillas

Line a plate with a paper towel. Heat **¼ inch oil** in a large skillet over medium-high until shimmering. Add **tortilla strips** to skillet (careful oil may splatter) and cook, stirring, until golden-brown and crisp, 3-5 minutes. Using a slotted spoon, transfer to paper towel-lined plate, then sprinkle with **salt**; reserve oil in skillet for next step.



5. Cook chicken

Pat **chicken** dry, then pound to ½-inch thickness, if desired; season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add chicken and cook until golden-brown and cooked through, 3-4 minutes per side. Transfer to a cutting board to cool slightly, then thinly slice if desired.



3. Fry almonds

Add **almonds** to skillet with **reserved oil**, and cook over medium-high heat, stirring, until golden-brown, about 1 minute. Use a slotted spoon to transfer to plate with **fried tortilla strips**. Rinse and dry skillet.



6. Dress salad & serve

To large bowl with **dressing**, add **4 cups shredded cabbage blend, snap peas, scallions, fried tortillas and almonds**, tossing to combine. Season to taste with **salt** and **pepper**. Serve **chicken** over **salad**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com  **#marthaandmarleyspoon**