

# DINNERLY



## Take-Out Chicken & Rice Noodle Stir-Fry with Snow Peas



20-30min



2 Servings

Gluten-free rice noodles provide the perfect landing pad for a quick chicken and snow pea stir-fry. Ginger, garlic, tamari, and a hint of sugar combine for a killer sauce. This dish is a weeknight (or any night) delight that you'll want to cook up again and again! We've got you covered!

### WHAT WE SEND

- ½ lb pkg boneless, skinless chicken breasts
- 1 oz fresh ginger (use ¾)
- 2 (½ oz) tamari in fish-shaped pods <sup>6</sup>
- 4 oz snow peas
- 7 oz pkg stir-fry noodles (use ⅔)
- garlic (use 1 large clove)

### WHAT YOU NEED

- neutral oil, such as vegetable
- kosher salt & ground pepper
- sugar

### TOOLS

- large saucepan
- colander
- large nonstick skillet

### ALLERGENS

Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

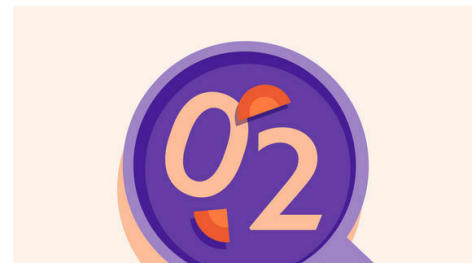
### NUTRITION PER SERVING

Calories 710kcal, Fat 25g, Carbs 89g, Proteins 31g



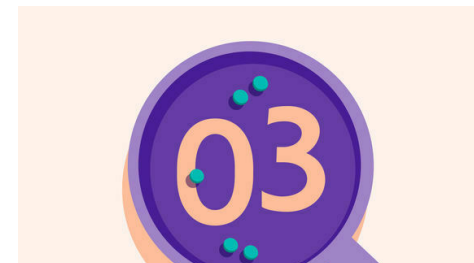
#### 1. Marinate chicken

Bring a large saucepan of water to a boil. Pat **chicken** dry and cut crosswise into ¼-inch thick slices. Finely chop **1 teaspoon garlic** and **¾ of the ginger**. In a medium bowl, stir to combine **chicken, chopped garlic and ginger, 1 tablespoon oil, and ¼ teaspoon each of salt and pepper**. Set aside to marinate.



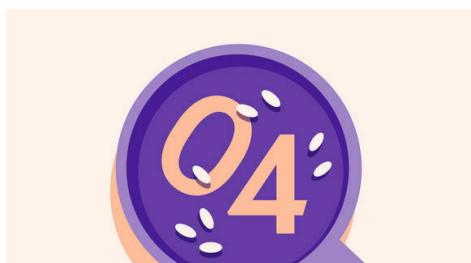
#### 2. Prep sauce & snow peas

In a small bowl, combine **all of the tamari, 1½ teaspoons sugar, and 2 tablespoons water**. Trim stem ends from **snow peas**. Stack and cut lengthwise into ¼-inch wide strips.



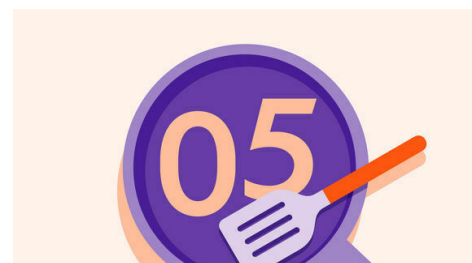
#### 3. Cook noodles

Add **noodles** to boiling water and cook, stirring frequently (this helps with even cooking and to prevent sticking), until tender, 8–12 minutes. Drain and rinse under cold running water. Set aside until step 5.



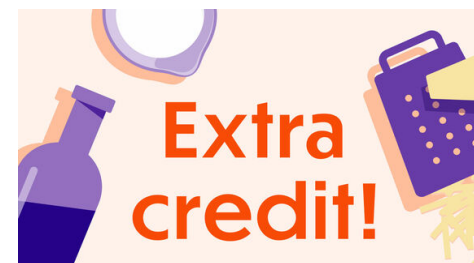
#### 4. Stir-fry chicken

Heat **2 tablespoons oil** in a large nonstick skillet over high until shimmering. Add **chicken** (should sizzle vigorously) in a single layer and cook, without stirring, until lightly browned on the bottom but not cooked through, 2–3 minutes.



#### 5. Finish stir-fry & serve

Add **snow peas** to skillet with **chicken** and cook, stirring, until snow peas are bright green and chicken is cooked through, about 1 minute. Add **noodles** and cook, tossing, until heated through, about 1 minute. Stir **sauce**, then add to skillet and cook, tossing, until noodles are coated and sauce is thickened slightly, 1–3 minutes. Enjoy!



#### 6. Make it ahead!

Do the prep ahead of time: In the morning, get the chicken in the marinade and prep the sauce and snow peas. So when hungry bellies start rumbling, dinner will be on the table in the time it takes to cook the noodles!