



Chicken Lo Mein

with Snap Peas & Scallions



20-30min



2 Servings

Tamari is a type of Japanese soy sauce that contains less wheat than regular soy sauce. Since it is made largely from fermented soy, it has a deeper flavor.

What we send

- 12 oz pkg boneless, skinless chicken breasts
- 2 oz sugar snap peas
- 1 oz scallions
- 1 oz fresh ginger
- ½ lb linguine ¹
- 2 (½ oz) tamari in fish-shaped pods ⁶
- 1 pkt chicken broth concentrate
- shredded cabbage blend (use 4 cups)
- toasted sesame seeds ¹¹

What you need

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

Tools

- large pot
- large skillet

Allergens

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

Nutrition per serving

Calories 880kcal, Fat 23g, Carbs 105g, Protein 58g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Pat **chicken** dry, then cut into ¼-inch thick strips. Trim ends from **snap peas**, then cut crosswise into 1-inch pieces. Trim **scallions**, then thinly slice. Peel and finely chop **3 tablespoons ginger**.



2. Cook pasta

Add **pasta** to boiling water and cook, stirring occasionally, until almost al dente, 8-9 minutes. Reserve **½ cup cooking water**, then drain pasta. Add **all of the tamari, chicken broth concentrate**, and **2 teaspoons each of vinegar and sugar** to **reserved cooking water**, whisking until sugar dissolves; reserve for step 5.



3. Brown chicken

Season **chicken** with a **pinch each of salt and pepper**. Heat **1 tablespoon oil** in a large skillet over medium-high. Add chicken to skillet and cook until opaque, about 3 minutes. Add **chopped ginger** and **half of the scallions** and cook, stirring, until aromatics are fragrant and chicken is cooked through, about 30 seconds. Transfer to a plate.



4. Stir-fry vegetables

Heat **1 tablespoon oil** in same skillet over high. Add **snap peas, 4 cups shredded cabbage**, and a **pinch each of salt and pepper** to skillet and cook, stirring, until crisp-tender and browned in spots, about 3 minutes.



5. Make sauce

Add **tamari-broth mixture** to skillet with **vegetables**, stirring to combine.



6. Finish lo mein & serve

Transfer **pasta, chicken and any resting juices**, and **1¼ teaspoon sesame seeds** to skillet with **vegetables and sauce**. Cook, stirring, until sauce coats pasta, about 1 minute. Remove from heat; season to taste with **salt and pepper**. Serve **chicken lo mein** garnished with **remaining scallions and sesame seeds**. Enjoy!