



## Hoisin-Glazed Chicken & Noodle Bowl

with Mint, Cucumber & Watermelon Radish



20-30min



2 Servings

What do we love most about Vietnamese cuisine? How it balances the five fundamental tastes: spicy, savory, sweet, sour, and bitter. This flavor philosophy is behind this amped up rice noodle bowl with sweet hoisin-glazed chicken thighs and tangy quick-pickled veggies. It's topped with a sprinkle of salty peanuts, fresh mint, and a drizzle of zippy lime-tamari dressing.



## What we send

- 7 oz stir-fry rice noodles (use  $\frac{2}{3}$ )
- 1 cucumber (use half)
- 6 oz watermelon radishes
- garlic
- 2 limes
- 2 (½ oz) tamari pods <sup>6</sup>
- 10 oz pkg cubed chicken thighs
- 1 pkt hoisin sauce <sup>1,6,11</sup>
- 2 oz salted peanuts <sup>5</sup>
- ¼ oz fresh mint

## What you need

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

## Tools

- medium saucepan
- medium nonstick skillet

## Allergens

Wheat (1), Peanuts (5), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1010kcal, Fat 34g, Carbs 131g, Protein 47g



### 1. Cook noodles

Bring a medium saucepan of **salted water** to a boil. Add  **$\frac{2}{3}$  of the rice noodles** and cook, stirring occasionally to prevent sticking, until tender, 5-8 minutes. Drain and rinse under cool water. Toss noodles with **1 tablespoon oil**. Set aside until ready to serve.



### 2. Pickle veggies

Meanwhile, peel **cucumber** and halve lengthwise; thinly slice one half crosswise into half-moons (save rest). Scrub and trim **radishes**; thinly slice. Finely chop **1 teaspoon garlic**. In a large bowl, combine **garlic, 2 tablespoons vinegar, 1 tablespoon sugar, and ½ teaspoon salt**; whisk until sugar is dissolved. Transfer veggies to bowl; toss to coat. Set aside, stirring occasionally.



### 3. Make dressing

Squeeze **2 tablespoons lime juice** into a small bowl. Add **all of the tamari, ¼ cup warm water, and 2 tablespoons sugar** to bowl, whisking until sugar is dissolved. Cut any remaining lime into wedges.



### 4. Cook chicken

Pat **chicken** dry, then season all over with **salt and pepper**. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add chicken and cook, stirring occasionally, until golden-brown all over and cooked through, about 5 minutes. Drain **any excess fat**, if necessary,



### 5. Glaze chicken

Add **hoisin sauce and 2 tablespoons water** to skillet with **chicken**. Bring to a simmer over medium-high heat. Cook until sauce is slightly thickened and chicken is coated in glaze, about 1 minute.



### 6. Finish & serve

Finely chop **peanuts**. Divide **noodles** between shallow bowls. Whisk **dressing**, then pour over top each. Using a slotted spoon, top **noodles** with **pickled veggies** and **hoisin-glazed chicken**. Sprinkle with **chopped peanuts**, then tear **mint leaves** over top. Serve **any lime wedges** for squeezing. Enjoy!