



Take-Out Style: Chicken Wonton Stir-Fry

with Sugar Snap Peas



under 20min



2 Servings

We love fresh pasta sheets for so many reasons but at the top of the list is its versatility! Here, we use this quick-cooking pasta in a stir-fry by cleverly cutting the sheets into wonton-esque squares. We combine our "wontons" with crisp snap peas and cubed chicken thighs, then toss it all together in a sweet and savory stir-fry sauce.

What we send

- ½ lb pasta sheets (use 3 sheets) ^{1,3}
- garlic
- 1 oz fresh ginger
- 10 oz pkg cubed chicken thighs
- 6 oz snap peas
- sesame oil (use 1 tsp) ¹¹
- 2 pkts stir-fry 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

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), 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 540kcal, Fat 25g, Carbs 42g, Proteins 39g



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- x 6-inch) strips. Stack strips, then cut across into 2- x 2-inch squares (like wonton squares). Cover with a damp paper towel to keep from drying out and set aside until step 4.



4. Cook pasta squares

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



2. Prep aromatics & chicken

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



5. Finish stir-fry

Heat skillet with **chicken** over high. Add **snap peas, pasta squares**, and **1 teaspoon of sesame oil**. Stir-fry until just combined, about 1 minute. Add **all of the stir-fry sauce, reserved cooking water**, and **2 tablespoons vinegar**. Stir-fry until pasta is coated in sauce, 2-3 minutes.



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 and cooked through, 3-4 minutes. Add **chopped garlic and ginger** and stir-fry until fragrant, about 1 minute. Remove from heat.



6. Chop cilantro & serve

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