



Sweet Thai Chili Chicken Stir-fry

with Snap Peas & Rice Noodles



20-30min



2 Servings

Thai sweet chili sauce, loved for its subtle sweet heat, is a popular condiment in Thailand and other South East Asian countries. It is made from puréed red chile peppers, rice wine vinegar, garlic, and then sweetened to create tangy, sweet and spicy sauce. Here, we use it in a delicious chicken stir-fry with snap peas and rice noodles that's perfect any day of the week.

What we send

- 1 pkg stir-fry noodles
- 6 oz snap peas
- 1 oz fresh ginger
- 2 oz celery
- 1 oz scallions
- 12 oz boneless, skinless chicken breasts
- 3 oz Thai sweet chili sauce
- 2 (½ oz) tamari in fish-shaped pods ⁶

What you need

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

Tools

- 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 810kcal, Fat 26g, Carbs 90g, Protein 44g



1. Soak noodles

Place **noodles** in a large bowl and cover with **boiling water**. Let sit until pliable (noodles should be just tender), while you prepare the rest of the ingredients, about 12-15 minutes.



2. Prep ingredients

Trim ends from **snap peas**, then halve lengthwise. Peel and finely chop **2 teaspoons ginger**. Trim ends from **celery**, then thinly slice on an angle. Trim **scallions**, then thinly slice. Pat **chicken** dry and pound to an even ¼-inch thickness, if necessary. Slice chicken crosswise into ½-inch thick strips.



3. Make stir-fry sauce

In a small bowl, combine **Thai chili sauce**, **all of the tamari**, **½ teaspoon of the chopped ginger**, and **1 tablespoon vinegar**.



4. Brown chicken

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **chicken** and season with **salt** and **pepper**. Cook, stirring once or twice, until lightly browned and cooked through, about 3 minutes. Transfer to a large plate.



5. Stir-fry vegetables

Heat **1 tablespoon oil** in same skillet over medium-high until shimmering. Add **snap peas, celery, remaining chopped ginger, half of the scallions**, and a **pinch each of salt and pepper**. Cook, stirring occasionally, until vegetables are just tender, about 2 minutes. Transfer vegetables to plate with **chicken**.



6. Finish & serve

Drain **noodles**, rinse, and drain again. To same skillet, add **noodles, stir-fry sauce, 1¼ cups water, ¼ teaspoon salt**, and **1 tablespoon oil**. Cook over medium-high heat, tossing, until noodles are tender, 5-6 minutes. Add **chicken and vegetables**. Cook, stirring, until combined and warmed through. Season with **salt** and **pepper**. Garnish with **remaining scallions**. Enjoy!