

# DINNERLY



## Chicken Lo Mein with Cabbage



20-30min



2 Servings

Not to be dramatic, but this LO-MEIN-tenance bowl of sticky, sweet chicken and noodles has us tossing our takeout menus out the window. Crunchy shredded cabbage and savory stir-fry sauce make this delicious dinner come together in no time. We've got you covered!

### WHAT WE SEND

- 6 oz spaghetti <sup>1</sup>
- 1 oz scallions
- garlic
- ½ lb pkg boneless, skinless chicken breasts
- 1 pkt stir-fry sauce <sup>16</sup>
- 1 pkg shredded cabbage blend (use 4 cups)

### WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- white wine vinegar (or red wine vinegar) <sup>17</sup>

### TOOLS

- large pot
- medium skillet

### ALLERGENS

Wheat (1), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 620kcal, Fat 18g, Carbs 79g, Proteins 36g



#### 1. Cook noodles

Bring a large pot of **salted water** to a boil. Add **noodles** to boiling water and cook, stirring occasionally, until al dente, 8–10 minutes. Reserve **¼ cup cooking water**, then drain noodles, rinse under cold water, and drain well again.



#### 2. Prep ingredients & sauce

Trim **scallions**, then thinly slice on an angle, keeping dark greens separate. Finely chop **1 teaspoon garlic**. Pat **chicken** dry, then thinly slice crosswise into strips; season with **a pinch each of salt and pepper**. In a liquid measuring cup, whisk to combine **stir-fry sauce**, **reserved cooking water**, and **½ teaspoon vinegar**.



#### 3. Sauté chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high until very hot and shimmering. Add **chicken** and cook, undisturbed, until browned on one side, about 2 minutes. Stir and continue cooking until chicken is cooked through, 1–2 minutes more. Transfer to a bowl; wipe out skillet.



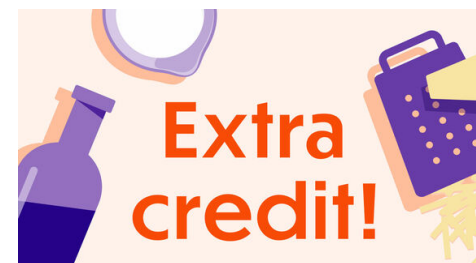
#### 4. Sauté cabbage

Heat **1 tablespoon oil** in same skillet over medium high. Add **4 cups cabbage blend**, **scallion whites and light greens**, **chopped garlic**, and **a pinch each of salt and pepper**. Cook, stirring, until cabbage is wilted and slightly softened, about 1 minute. Transfer to bowl with **chicken**; return skillet to stove over medium heat.



#### 5. Finish & serve

Add **noodles** and **sauce mixture** to same skillet, tossing to coat. Cook until noodles are warmed through and evenly coated in sauce, about 2 minutes. Add **chicken** and **cabbage** to skillet, tossing to combine. Season to taste with **salt and pepper**. Serve **chicken lo mein** topped with **remaining scallion dark greens**. Enjoy!



#### 6. Make it spicy!

Top it off with a sprinkle of your favorite hot sauce or red pepper flakes for some added heat.