

DINNERLY



Asian Chicken Salad with Toasted Cashews:

Let's Do Lunch!



under 20min



2 Servings

Need a little pep in your step come lunchtime? We've been there, and we know a boring salad won't do the job. How about this: Pair crunchy slaw and cashews with juicy chicken and a mouthwatering dressing. Low carb, low calorie, and full of flavor? This salad can do it all, just like you. And don't be afraid to think outside the lunchbox—it's perfect for dinner too! We've got you covered!

WHAT WE SEND

- ½ lb pkg chicken breast strips
- 1 oz salted cashews ¹⁵
- 2 (1½ oz) pkts Japanese dressing ^{1,6}
- ½ lb power coleslaw blend

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

TOOLS

- medium skillet

ALLERGENS

Wheat (1), Soy (6), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 290kcal, Fat 17g, Carbs 12g, Proteins 31g



1. Prep chicken & cashews

Pat **chicken** dry; cut into strips, if necessary. Season all over with **salt** and **pepper**. Coarsely chop **cashews**.



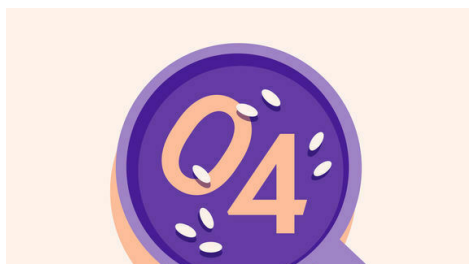
2. Cook chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken strips**; cook, stirring once or twice, until browned and cooked through, 3–4 minutes. Transfer to a cutting board to cool slightly.



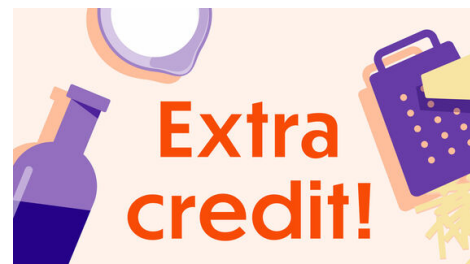
3. Dress salad

Shake **Japanese dressing** in pouches. In a large bowl, toss **coleslaw blend** with **all of the dressing** until coated.



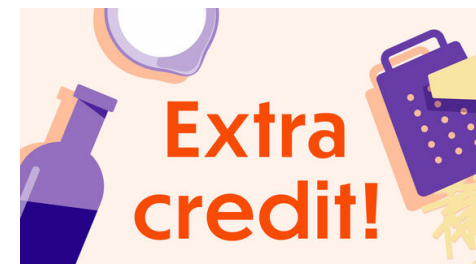
4. Assemble & serve

Divide **dressed slaw** between plates and top with **sliced chicken** and **cashews**. Enjoy!



5. Eat it later!

Divide slaw blend between to-go lunch containers and top with cooled chicken strips. When you're ready for lunch, shake dressing in the pouch, add to salad along with chopped cashews, and toss to combine.



6. Make it your own!

Feel free to throw in any extra veggies you have in your fridge—cucumbers, carrots, bell peppers, etc.!