



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

- 7 oz stir-fry noodles
- 6 oz snap peas
- 1 oz fresh ginger
- 2 oz celery
- scallions
- 12 oz boneless, skinless chicken breasts
- 3 oz Thai sweet chili sauce
- 2 oz tamari soy sauce ⁶

What you need

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

Tools

- large pot
- 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 780kcal, Fat 24g, Carbs 93g, Protein 43g



1. Cook noodles

In a large pot, combine **noodles** and **2½ quarts water** (10 cups). Cover and bring to a boil, stirring occasionally. Uncover and cook over high heat, stirring to prevent sticking and to allow for even cooking, until tender, about 6 minutes. Drain noodles, rinse under cold water, then drain again.



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.



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 about ¼ cup. Pat **chicken** dry and pound to an even ¼-inch thickness, if necessary. Slice chicken crosswise into ½-inch thick strips.



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**.



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**.



6. Finish & serve

To same skillet, add **noodles, stir-fry sauce, and 1 tablespoon oil**. Cook over medium-high heat, tossing, until noodles are warm, about 1 minute. Add **chicken and vegetables**. Cook, stirring, until combined and warmed through. Season with **salt and pepper**. Garnish with **remaining scallions**. Enjoy!