



Chicken & Ramen Noodle Stir-Fry

with Mushrooms, Broccoli & Furikake



30min



2 Servings

This big bowl of noodles has a better-than-take-out written all over it. We toss curly chukka soba noodles, cubed chicken thighs, earthy mushrooms, and crisp broccoli in a savory sesame-tamari sauce. It creates the perfect combination of flavors and textures, plus it's full of good for you ingredients. But the best part? It's on your table in 30 minutes.

What we send

- 1 oz fresh ginger
- garlic
- 4 oz button mushrooms
- ½ lb broccoli
- 10 oz cubed chicken thighs
- 10 oz ramen noodles ¹
- 2 oz tamari soy sauce ⁶
- ½ oz toasted sesame oil ¹¹
- ¼ oz furikake ¹¹

What you need

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

Tools

- large pot
- large nonstick skillet

Allergens

Wheat (1), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 880kcal, Fat 28g, Carbs 94g, Protein 49g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and finely chop **2 teaspoons ginger**. Finely chop **2 teaspoons garlic**. Cut **mushrooms** to ½ inch slices. Cut **broccoli** into 1 inch florets, if necessary. Pat **chicken** dry and season all over with **salt and pepper**.



2. Cook veggies

Heat **1 tablespoon neutral oil** in a large nonstick skillet over medium-high. Add **broccoli** and **a pinch each of salt and pepper**; cook until just tender and slightly browned, about 3 minutes. (If skillet looks dry, add 1 tablespoon neutral oil). Add **mushrooms** and cook until softened and browned, 2-3 minutes more. Transfer veggies to a bowl.



3. Cook chicken

Heat **1 tablespoon neutral oil** in same skillet over medium. Add **chicken** and cook, flipping halfway, until browned and cooked through, 5-8 minutes. Transfer chicken to bowl with **veggies**. Reserve skillet and any drippings for step 5.



4. Cook noodles

While **chicken** cooks, remove **ramen noodles** from packaging, then gently pull noodles apart. Add to boiling water. Cook, stirring to prevent clumping, until just tender, about 2 minutes. Reserve **¼ cup cooking water**, then drain noodles.



5. Build sauce

Return reserved skillet to medium-low heat; add **garlic** and **ginger** and cook, stirring, until just fragrant, about 30 seconds. Add **tamari**, **sesame oil**, **½ teaspoon each of sugar and vinegar**, and **reserved cooking water**; bring to simmer.



6. Finish & serve

Add **noodles** and **chicken and veggies** to skillet with **sauce**. Cook, tossing, until chicken and veggies are warm and coated in sauce. Serve **noodles, chicken, and veggies** garnished with **some of the furikake**. Enjoy!