

# DINNERLY



## Peanut-Sesame Noodles & Daring Plant Chicken

with Cucumbers & Scallions



20-30min



2 Servings

Crisp, cool, and creamy—that's how we like our noodles. Peanut butter and tahini come together to make a nutty sauce that coats ramen noodles, pan-fried plant chicken, and thinly sliced cucumbers. Toss it all together with some scallions, and you've got a salad that's anything but boring. We've got you covered!

## WHAT WE SEND

- 1 cucumber
- 2 scallions
- 8 oz pkg plant-based chicken <sup>6</sup>
- 1.15 oz peanut butter <sup>5</sup>
- 1 oz tahini <sup>11</sup>
- ½ oz tamari soy sauce <sup>6</sup>
- 2 (2½ oz) Chinese egg noodles <sup>1,3</sup>

## WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- neutral oil
- distilled white vinegar (or vinegar of your choice)
- sugar

## TOOLS

- medium saucepan
- microplane or grater
- large skillet

## ALLERGENS

Wheat (1), Egg (3), Peanuts (5), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 700kcal, Fat 36g, Carbs 78g, Protein 31g



### 1. Prep ingredients

Bring a medium saucepan of **water** to a boil.

Peel **cucumber** if desired, then cut into thin matchsticks. Thinly slice **scallions**. Finely grate **1 teaspoon garlic** into a medium bowl.



### 4. Cook noodles

Add **noodles** to saucepan with boiling **water**; cook, stirring to prevent clumping, until al dente, about 2 minutes.

Drain noodles, then immediately rinse under cold water. Toss in a medium bowl with **1 teaspoon oil**. Add **half of the peanut-sesame sauce** and toss to coat.



### 2. PLANT CHICKEN VARIATION

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **plant-based chicken** in a single layer and cook, without stirring, until browned and crisp on the bottom, about 3 minutes. Flip and cook until browned, 1–2 minutes more.



### 5. Finish & serve

Serve **noodle salad** topped with **plant-based chicken, cucumbers, remaining peanut-sesame sauce, and scallions**. Enjoy!



### 3. Make peanut-sesame sauce

To bowl with **grated garlic**, add **peanut butter, tahini, tamari, ¼ cup water, 1 tablespoon oil, 2 teaspoons each of vinegar and sugar, and ¼ teaspoon salt**. Whisk until smooth and the texture of light cream.



### 6. Check us out!

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