

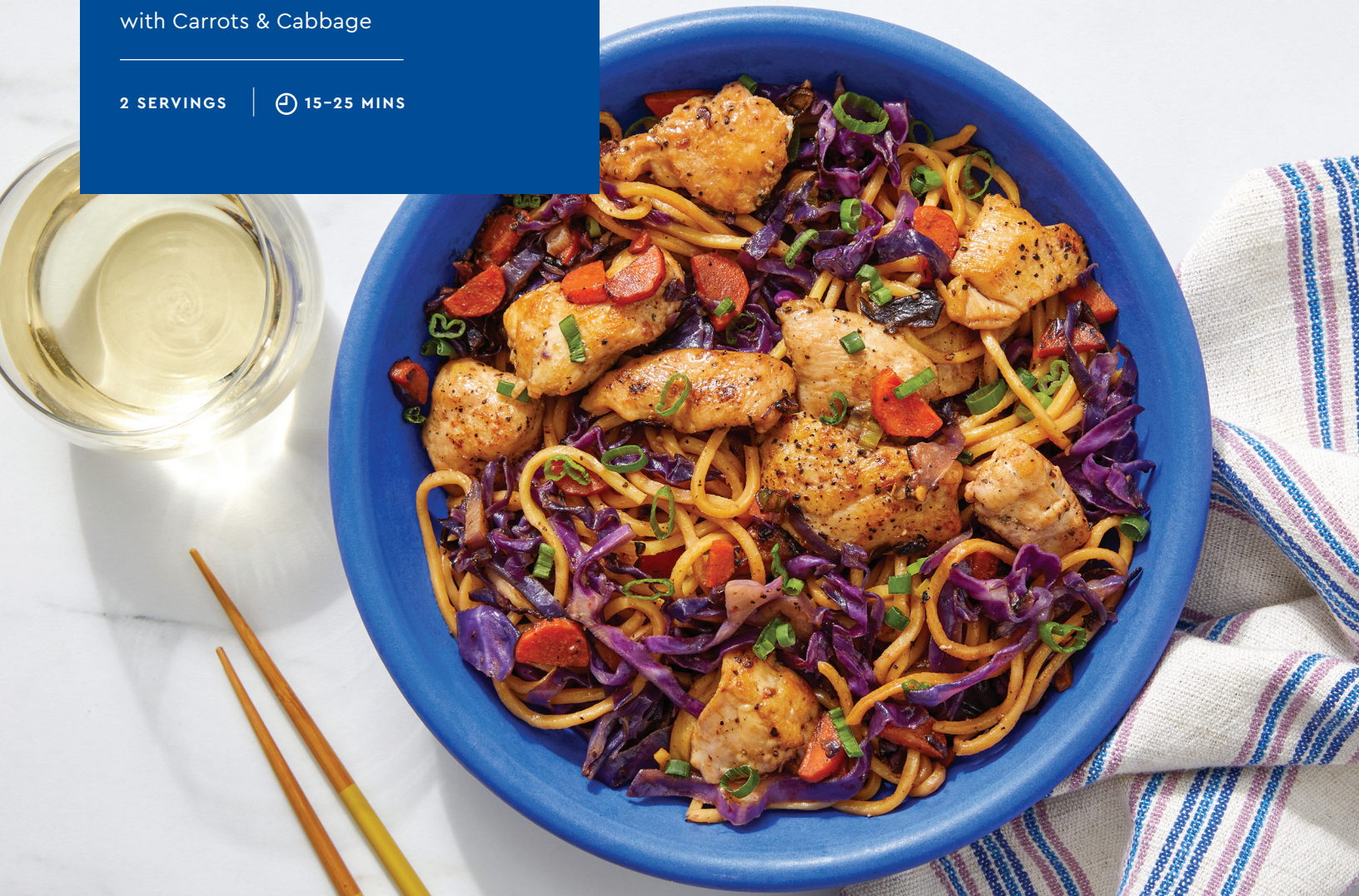
Sambal-Peanut Chicken Noodles

with Carrots & Cabbage

2 SERVINGS

⌚ 15-25 MINS

 **Blue Apron**
blueapron.com



Ingredients



10 oz Chopped Chicken Breast



6 oz Carrots



1 Tbsp Sesame Oil



2 Tbsp Smooth Peanut Butter Spread



½ lb Fresh Lo Mein Noodles¹



2 Scallions



1 Tbsp Rice Vinegar



½ lb Red Cabbage



2 Tbsp Soy Sauce



1 Tbsp Sambal Oelek



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

¹. previously frozen

1 Prepare the ingredients & make the sauce

- Fill a medium pot $\frac{3}{4}$ of the way up with water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel the **carrots**; halve lengthwise, then thinly slice crosswise.
- Cut out and discard the core of the **cabbage**; thinly slice the leaves.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- In a bowl, whisk together the **peanut butter spread, sesame oil, soy sauce, vinegar, $\frac{1}{4}$ cup of water**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.



2 Cook the noodles

- Add the **noodles** to the pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 2 to 4 minutes, or until tender. Turn off the heat.
- Drain thoroughly and rinse under warm water 30 seconds to 1 minute to prevent sticking.



3 Brown the chicken & carrots

- Meanwhile, pat the **chicken** dry with paper towels; season with salt and pepper.
- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **seasoned chicken** and **sliced carrots** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned.



4 Finish & serve your dish

- Add the **sliced cabbage** and **sliced white bottoms of the scallions** to the pan. Cook, stirring occasionally, 3 to 4 minutes, or until the vegetables are softened and the chicken is cooked through.
- Add the **cooked noodles** and **sauce** (carefully, as the liquid may splatter). Cook, stirring constantly, 1 to 2 minutes, or until the noodles are coated and thoroughly combined and the sauce is slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Serve the **finished noodles** garnished with the **sliced green tops of the scallions**. Enjoy!

