



SLURP'S UP! SESAME CHICKEN NOODLES

with Crunchy Cabbage and a Chili Oil Drizzle



HELLO SESAME PEANUT SAUCE

Sweet and spicy in an unexpected
(but delicious) way

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 968



Chicken
Breasts



Scallions



Peanut Butter
(Contains: Peanuts)



Sesame Oil



Pepperoni



Red Cabbage



Garlic



Linguine Pasta
(Contains: Wheat)



Red Wine
Vinegar



Soy Sauce
(Contains: Soy)



Honey

START STRONG

Give the sauce a quick whisk before tossing it with the noodles, chicken, and cabbage. It'll get rid of any separation that might have happened in the meantime and make it silky smooth.

BUST OUT

- Large pot
- Large pan
- Small bowl
- Strainer
- Paper towel
- Large bowl
- Whisk
- Oil (2 TBSP | 4 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Chicken Breasts 12 oz | 24 oz
- Garlic 1 Clove | 2 Cloves
- Scallions 2 | 4
- Linguine Pasta 6 oz | 12 oz
- Peanut Butter 4 TBSP | 8 TBSP
- Red Wine Vinegar 2 TBSP | 4 TBSP
- Sesame Oil 1 TBSP | 2 TBSP
- Soy Sauce 3 TBSP | 6 TBSP
- Pepperolio 🌶️ 2 tsp | 4 tsp
- Honey 2 tsp | 4 tsp
- Red Cabbage 4 oz | 8 oz

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1 POACH CHICKEN

Bring a large pot of **salted water** to a boil (for pasta). Fill a large pan $\frac{2}{3}$ full of water and add a large pinch of **salt** (for chicken). Bring to a boil over high heat. Once boiling, add **chicken**, cover, and remove from heat. Set aside until **chicken** is no longer pink in center, about 15 minutes.



4 SHRED CHICKEN

Remove **chicken** from pan and allow to cool. When cool enough to handle, shred into bite-size pieces with your hands or two forks.



2 PREP AND COOK PASTA

Wash and dry all produce. Mince **1 clove garlic** (we sent more). Thinly slice **scallions**. Add **linguine** to pot of boiling water and cook until al dente, 9-11 minutes.



5 DRAIN NOODLES

Drain **linguine**. Gently pat with paper towel and remove as much moisture as you can (it's OK if the **noodles** are still a little wet). Toss with remaining **sesame oil**.



3 MAKE SESAME PEANUT SAUCE

Meanwhile, whisk together **peanut butter, garlic, vinegar, 1 tsp sesame oil, 3 TBSP soy sauce, 2 tsp pepperolio** (more or less to taste—it's spicy), **honey, 2 TBSP oil, and 2 TBSP water** in a small bowl.



6 TOSS NOODLES AND SERVE

Toss **linguine, chicken, red cabbage, and sesame peanut sauce** in a large bowl until evenly coated. Divide between serving bowls and sprinkle with **scallions**. Drizzle with as much of the remaining **pepperolio** as you like.

BON APPÉTIT!

Make shredded chicken the star of your next sandwich.