

One-Pan Chicken Teriyaki Noodles

WITH GREEN BEANS AND CARROTS

Meal Kit



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Pepper,
Large Non-Stick Pan

Difficulty Level

EASY

Spice Level

MILD

Leave A Review

Your opinion matters!



Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

Ingredients

- 3 fl. oz. Teriyaki Glaze
- 20 oz. Cooked Spaghetti
- 8 oz. Green Beans
- 4 oz. Orange Ginger Sesame Sauce
- 2 Green Onions
- 8 oz. Carrot

Customize It Options

- 20 oz. Diced Boneless Skinless Chicken Breasts
- 16 oz. Ground Beef
- 16 oz. Shrimp

View nutritional information at www.homechef.com/35338

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **ground beef**, break up until beef reaches minimum internal temperature, 4-6 minutes.
- If using **shrimp**, pat dry. Cook until pink and shrimp reach minimum internal temperature, 2-3 minutes per side.



1. Prepare the Ingredients

- Peel, trim, and cut **carrot** into 1/4" slices on an angle.
- Trim ends off **green beans**, if necessary. Cut into 1" pieces.
- Trim and slice white portions of **green onions** into 1/2" pieces. Thinly slice green portions of green onions on an angle. Keep white and green portions separate.
- Pat **diced chicken** dry. On a separate cutting board, halve any large pieces to roughly match smaller pieces. Season all over with a pinch of **pepper**.



2. Add the Vegetables

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **carrots** and **green beans** to hot pan. Stir occasionally until lightly browned, 4-6 minutes.



3. Cook the Chicken

- Add **diced chicken** and **white portions of green onions** to hot pan.
- Stir occasionally until chicken browns and reaches a minimum internal temperature of 165 degrees, 5-7 minutes.



4. Add the Sauce and Noodles

- Add **noodles**, **orange sauce** (to taste), and **teriyaki glaze** to hot pan. Stir often until combined and noodles are warmed through, 1-2 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **green portions of green onions**. Bon appétit!