




# Indonesian-Style Stir-Fried Noodles

with Fried Eggs and Crispy Shallots

Veggie

Spicy












30 Minutes

 + Add	 + Add
Shrimp 285 g   570 g	Chicken Tenders + 310 g   620 g

↪ Customized Protein  Add  Swap or  ×2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



 Eggs 2   4	 Chow Mein Noodles 200 g   400 g
 Sweet Bell Pepper 1   2	 Shanghai Bok Choy 1   2
 Coleslaw Cabbage Mix 170 g   340 g	 Green Onion 2   2
 Crispy Shallots 28 g   56 g	 Vegetarian Oyster Sauce ¼ cup   ½ cup
 Soy Sauce 2 tbsp   4 tbsp	 Sweet Chili Sauce 2 tbsp   4 tbsp
 Sesame Oil 1 tbsp   2 tbsp	

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. *Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

Ingredient quantities **56 g** | **113 g**  
2-serving | 4-serving

**Pantry items** | Salt, pepper, sugar, oil

**Cooking utensils** | Colander, large non-stick pan, large pot, measuring spoons, medium non-stick pan, small bowl

1



## Prep

+ Add | **Shrimp**  
+ Add | **Chicken Tenders**

- Before starting, wash and dry all produce.
- Bring a large pot of salted water to a boil over high.
- Meanwhile, core, then cut **pepper** into ¼-inch slices.
- Cut **bok choy** into 1-inch pieces. (**TIP:** Rinse bok choy leaves to wash away any hidden dirt.)
- Thinly slice **green onions**.

2



## Make sauce

- In a small bowl, combine **vegetarian oyster sauce**, **sesame oil**, **soy sauce**, **sweet chili sauce** and ½ **tsp** (1 **tsp**) **sugar**.

3



## Cook veggies

- + Add | **Shrimp**  
+ Add | **Chicken Tenders**
- Heat a large non-stick pan over medium-high.
  - When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **peppers** and **coleslaw cabbage mix**.
  - Cook for 3-4 min, stirring occasionally, until starting to soften.
  - Add **bok choy** and the **sauce mixture**.
  - Cook for 2-3 min, stirring occasionally, until **veggies** are tender-crisp and **sauce** thickens slightly.
  - Remove from heat.

4



## Cook eggs

- Meanwhile, heat a medium non-stick pan over medium.
- When hot, add ½ **tbsp oil**, then crack in **eggs**. (**NOTE:** Don't overcrowd the pan; cook in 2 batches for 4 servings, using ½ **tbsp** oil per batch.)
- Season with **salt** and **pepper**.
- Cover and pan-fry for 2-3 min, until **egg whites** have set. **\*\*** (**NOTE:** Yolks will still be runny.)

5



## Cook noodles

- To the **boiling water**, add **noodles**. Cook for 1-3 min, stirring occasionally, until tender but still firm to the bite.
- Strain and rinse **noodles** with warm water.
- Return **noodles** to the pot, off heat. Add ½ **tbsp** (1 **tbsp**) **oil**, then gently toss to coat.
- Using a pair of scissors, make a few cuts in the pot to cut up **noodles**.
- To the pot with **noodles**, add **veggies** and **sauce**, then toss to combine.

6



## Finish and serve

- Divide **stir-fried noodles** between bowls. Top with **fried eggs**.
- Sprinkle **green onions** and **crispy shallots** over top.

**Measurements within steps** | 1 **tbsp** (2 **tbsp**) | **oil**  
2-serving 4-serving Ingredient

### For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

## 1 | Prep

+ Add | **Shrimp**

If you opted to add **shrimp**, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.

## 1 | Prep

+ Add | **Chicken Tenders**

If you opted for **chicken**, pat **chicken** dry with paper towels, then cut into 1-inch pieces. Season with **salt** and **pepper**.

## 3 | Cook shrimp and veggies

+ Add | **Shrimp**

Add **shrimp** to the pan along with **bok choy** and **sauce mixture**. Cook for 3-4 min, stirring occasionally, until **veggies** are tender-crisp, **sauce** thickens slightly and **shrimp** just turn pink. **\*\*** Follow the rest of the recipe as written.

## 3 | Cook chicken and veggies

+ Add | **Chicken Tenders**

When the pan is hot add ½ **tbsp** (1 **tbsp**) **oil**, then **chicken**. Cook for 2-3 min, stirring occasionally. Add **peppers** and **coleslaw**, then cook for 3-4 min, stirring occasionally, until starting to soften. Add **bok choy** and the **sauce mixture**. Cook for 2-3 min, stirring occasionally, until **chicken** is cooked through, **veggies** are tender-crisp and **sauce** thickens slightly. **\*\*** Follow the rest of the recipe as written.

\* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook to a minimum internal temperature of 165°F.