



Indonesian-Style Stir-Fried Noodles

with Fried Eggs and Crispy Shallots

Veggie

Spicy

30 Minutes



CUSTOM RECIPE
This is a Custom Recipe. If you chose to add shrimp, simply follow the instructions on the back of this card and you're set. Happy cooking!



Shrimp



Egg



Chow Mein Noodles



Sweet Bell Pepper



Shanghai Bok Choy



Coleslaw Cabbage Mix



Green Onion



Crispy Shallots



Vegetarian Oyster Sauce



Soy Sauce



Sweet Chili Sauce



Sesame Oil

HELLO SESAME OIL

This fragrant oil adds an irresistible aroma to any Asian-inspired dish!

Start here

Before starting, wash and dry all produce.

Bust out

Colander, medium non-stick pan, measuring spoons, small bowl, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Egg	2	4
Shrimp	285 g	570 g
Chow Mein Noodles	200 g	400 g
Sweet Bell Pepper	160 g	320 g
Shanghai Bok Choy	113 g	226 g
Coleslaw Cabbage Mix	170 g	340 g
Green Onion	2	2
Crispy Shallots	28 g	56 g
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Soy Sauce	2 tbsp	4 tbsp
Sweet Chili Sauce 🍷	2 tbsp	4 tbsp
Sesame Oil	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

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.

Contact

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1 Prep

- Add **10 cups hot water** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- 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**.



4 Cook eggs

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



2 Make sauce

- Combine **vegetarian oyster sauce**, **sesame oil**, **soy sauce**, **sweet chili sauce** and **½ tsp sugar** (dbl for 4 ppl) in a small bowl.

If you've opted to add **shrimp**, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min. (** Remove from heat, then transfer **shrimp** to a plate. Use the same pan to cook **veggies** in step 3.



5 Cook noodles

- Add **noodles** to the **boiling water**. Cook uncovered until tender, 1-2 min.
- Drain **noodles**, then rinse under **warm water**.
- Return **noodles** to the same pot, off heat. Add **½ tbsp oil** (dbl for 4 ppl), then gently toss to coat.
- Using a pair of scissors, make a few cuts in the pot to cut up **noodles**.
- Add **veggies and sauce** to the pot with **noodles**, then toss to coat.



3 Cook veggies

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



6 Finish and serve

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

Top plated noodles with shrimp.

Dinner Solved!