

Indonesian-Style Stir-Fried Noodles

with Fried Eggs and Crispy Shallots

Veggie Spicy 30 Minutes







Sweet Bell Pepper



Coleslaw Cabbage



Crispy Shallots



Soy Sauce



Sesame Oil

HELLO SESAME OIL

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

9		
	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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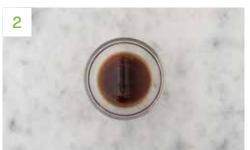
Prep

- 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 1/4-inch slices.
- Cut bok choy into 1-inch pieces. (TIP: Rinse) bok choy leaves to wash away any hidden dirt!)
- Thinly slice green onions.



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.)



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.



Cook veggies

- · Heat a large non-stick pan over mediumhigh 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.



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.



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!

