



# Indonesian-Style Stir-Fried Noodles

with Fried Eggs and Crispy Shallots

Veggie Spicy 30 Minutes



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-  Egg
-  Plant-Based Protein Shreds
-  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

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

HELLO SESAME OIL  
*This fragrant oil adds an irresistible aroma to any Asian-inspired dish!*

## Start here

Before starting, wash and dry all produce.

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

## 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
Plant-Based Protein Shreds	200 g	400 g
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	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.*



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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 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**.



### 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:** Yolks will still be runny.)



### Make sauce

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



### Cook noodles

- Add **noodles** to the **boiling water**. Cook uncovered until tender, 1-2 min.
- Drain, then rinse **noodles** under **warm water**.
- Return to the same 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**.
- Add **veggies and sauce** to the pot with **noodles**, then toss to combine.



### Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, 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 from heat.

If you've opted to add **protein shreds**, when the pan is hot, add **shreds** along with **peppers** and **coleslaw cabbage mix**. Cook, flipping once or twice, until crispy, 6-8 min. **\*\*** Follow the rest of the recipe as written.



### Finish and serve

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

## Dinner Solved!