



Indonesian-Style Stir-Fried Noodles

with Fried Eggs and Crispy Shallots

Veggie

Spicy

30 Minutes

+ Add



Chicken Breast
Tenders*
56 g | 113 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)



Egg
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
4 tbsp | 8 tbsp



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.

Pantry items | Sugar, oil, salt, pepper

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

1



Prep

- Before starting, wash and dry all produce.

+ Add | **Chicken Breast Tenders**

- 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 the pan is hot, add ½ **tbsp oil**, then crack in **eggs**. (**NOTE:** Don't overcrowd the pan; cook 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.)

2



Make sauce

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

3



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When the pan is 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.

5



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.

6



Finish and serve

+ Add | **Chicken Breast Tenders**

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

Measurements
within steps

1 tbsp (2 **tbps**) **oil**
2 person 4 person Ingredient

1 | Prep and cook chicken

+ Add | **Chicken Breast Tenders**

If you've opted to add **chicken breast tenders**, pat dry with paper towels. On a separate cutting board, cut each **tender** in half crosswise. Season with **salt** and **pepper**.

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp** oil, then **chicken**. Cook, flipping occasionally, until cooked through, 5-6 min. **** (NOTE:** For 4 ppl, cook in 2 batches if needed, using 1 **tbps** oil per batch.) Transfer to a plate. Meanwhile, make the **sauce** as the recipe instructs.

6 | Finish and serve

+ Add | **Chicken Breast Tenders**

Top final plates with **chicken**.

♦ 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 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.