



# Indonesian-Style Stir-Fried Noodles

## with Fried Eggs and Crispy Shallots

Veggie

Spicy

30 Minutes



Diced Chicken Breast  
310 g | 620 g

Shrimp  
285 g | 570 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  
1/4 cup | 1/2 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.

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

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

1



## Prep

- Before starting, wash and dry all produce.

- 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

+ Add | Shrimp

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

3



## Cook veggies

+ Add | Diced Chicken Breast

- 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.

6



## Finish and serve

+ Add | Shrimp

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

Measurements  
within steps

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

## 2 | Make sauce and cook shrimp

+ Add | Shrimp

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. When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min. **\*\*** Remove from heat, then transfer **shrimp** to a plate. Reuse the same pan to cook **veggies** in step 3.

## 3 | Cook veggies and chicken

+ Add | Diced Chicken Breast

If you've opted to add **diced chicken breast**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp** (2 **tblsp**) **oil**, then **diced chicken breast** along with **veggies**. Cook, stirring occasionally, until **veggies** start to soften and **chicken** is cooked through, 4-5 min, **\*\*** then continue with recipe as written.

## 5 | Cook noodles

+ Add | Diced Chicken Breast

Add **chicken**, **veggies** and **sauce** to the pot with **noodles**, then toss to combine.

## 6 | Finish and serve

+ Add | Shrimp

Top final bowls with **shrimp**.

♦ 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.