

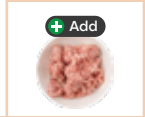


# Indonesian-Style Stir-Fried Noodles

## with Fried Eggs and Crispy Shallots

Veggie

30 Minutes



Ground Pork  
250 g | 500 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](http://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.

Ingredient quantities	56 g	113 g
	2 person	4 person

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 | Ground Pork

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

5



## Cook noodles

+ Add | Ground Pork

- 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.

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.

6



## Finish and serve

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

Measurements  
within steps

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

## 2 | Cook pork and make sauce

+ Add | Ground Pork

If you've opted to add **pork**, heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min. **\*\*** Season with **salt** and **pepper**. Transfer **pork** to a plate, covered to keep warm. Reuse the pan to cook **veggies** in step 3.

## 5 | Cook noodles

+ Add | Ground Pork

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

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