

HELLO Indonesian-Style Stir-Fried Noodles with Fried Eggs and Crispy Shallots

Veggie

Spicy

30 Minutes





Customized Protein Add





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 🎥



285 g | 570 g





Chow Mein Noodles 200 g | 400 g







Shanghai Bok Choy

1 | 2

Pepper 1 | 2



Cabbage Mix



Green Onion

2 2

170 g | 340 g







Crispy Shallots 28 g | 56 g

Vegetarian Oyster ¼ cup | ½ cup







Soy Sauce 2 tbsp | 4 tbsp

Sweet Chili Sauce 2 tbsp | 4 tbsp



Sesame Oil 1 tbsp | 2 tbsp

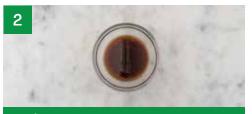


Allengens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat. Cooking utensils | Colander, large non-stick pan, large pot, measuring cups, measuring spoons, medium non-stick pan, small bowl



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 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.



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.



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.



Finish and serve

+ Add | Shrimp

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



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.)



Cook noodles

+ Add | Diced Chicken Breast

- 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.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

2 | Make sauce and cook shrimp

1 tbsp

oil

+ Add | Shrimp

Measurements

within steps

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 🗋

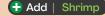
If you've opted to add **diced chicken breast**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **diced chicken breast** along with **veggies**. Cook, stirring occasionally, until **veggies** 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



Top final bowls with **shrimp**.

^{**} Cook to a minimum internal temperature of 74°C/165°F.