



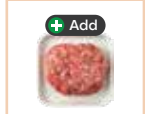
# Indonesian-Style Stir-Fried Noodles

## with Fried Eggs and Crispy Shallots

Veggie

Spicy

30 Minutes



Ground Beef  
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](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

- 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 **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

+ Add | **Ground Beef**

- 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

## 3 | Cook beef and veggies

+ Add | **Ground Beef**

If you've opted to add **beef**, when the pan is hot, add **beef** along with **peppers** and **coleslaw cabbage mix**. Season with **salt** and **pepper**. Cook, breaking up **beef** and stirring often until **veggies** have softened and **beef** is cooked through, 4-6 min. **\*\*** Follow the rest of the recipe as written.