



# Indonesian-Style Stir-Fried Noodles

## with Fried Eggs and Crispy Shallots

Veggie Spicy 30 Minutes



Shrimp  
285 g | 570 g

Chicken Tenders  
310 g | 620 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  
¼ cup | ½ 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 | **Shrimp**

+ Add | **Chicken 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.
- 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 | **Chicken Tenders**

- 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 | **Shrimp**

- Heat a large non-stick pan over medium-high.
- 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.

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## 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 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

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

## 1 | Prep

+ Add | **Shrimp**

If you opted to add **shrimp**, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**.

## 1 | Prep

+ Add | **Chicken Tenders**

If you've opted to add **chicken tenders**, pat dry with paper towels. Season with **salt** and **pepper**.

## 2 | Make sauce and cook chicken

+ Add | **Chicken Tenders**

Heat a large non-stick pan over medium-high. When hot, add ½ **tbps** (1 **tbps**) **oil**, then **chicken tenders**. Sear until **tenders** are golden-brown and cooked through, 3-4 min per side. **\*\*** Reuse the same pan to cook **veggies** in step 3.

## 3 | Cook veggies and shrimp

+ Add | **Shrimp**

Add **shrimp** to the pan along with **bok choy** and **sauce**. Cook, stirring occasionally, until **veggies** are tender crisp, **sauce** thickens slightly and **shrimp** just turn pink, 3-4 min. **\*\***

## 6 | Finish and serve

+ Add | **Chicken Tenders**

Top 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.