



Indonesian-Style Stir-Fried Noodles

with Fried Eggs and Crispy Shallots

Veggie

Spicy

30 Minutes

Customized Protein

+ Add

Swap

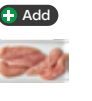
or

*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)



Shrimp
285 g | 570 g



Chicken Breast
Tenders
310 g | 620 g



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-serving | 4-serving

Pantry items | Salt, pepper, sugar, oil

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

1



Prep

- Before starting, wash and dry all produce.

+ Add | Shrimp

- Bring a large pot of **salted water** to a boil over high.
- 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 hot, add ½ **tbsp oil**, then crack in **eggs**. (**NOTE:** Don't overcrowd the pan; cook in 2 batches for 4 servings, using ½ **tbsp oil** per batch.)
- Season with **salt** and **pepper**.
- Cover and pan-fry for 2-3 min, until **egg whites** have set. **** (NOTE:** Yolks will still be runny.)

2



Make sauce

+ Add | Chicken Breast Tenders

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

5



Cook noodles

+ Add | Chicken Breast Tenders

- To the **boiling water**, add **noodles**. Cook for 1-3 min, stirring occasionally, until tender but still firm to the bite.
- Strain and rinse **noodles** with **warm water**.
- Return **noodles** to the 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**.
- To the pot with **noodles**, add **veggies** and **sauce**, then toss to combine.

3



Cook veggies

+ Add | Shrimp

- Heat a large non-stick pan over medium-high.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **peppers** and **coleslaw cabbage mix**.
- Cook for 3-4 min, stirring occasionally, until starting to soften.
- Add **bok choy** and **sauce** from the small bowl.
- Cook for 2-3 min, stirring occasionally, until **veggies** are tender-crisp and **sauce** thickens slightly.
- 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 **tblsp**) **oil**
2-serving 4-serving Ingredient

For 6 servings

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**.

2 | Cook chicken and make sauce

+ Add | Chicken Breast Tenders

If you've opted to add **chicken breast tenders**, 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 **chicken**. Sear for 3-4 min per side, until **chicken** is golden and cooked through. ****** Remove to a plate. Use the same pan to cook **veggies** in step 3.

3 | Cook shrimp and veggies

+ Add | Shrimp

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

5 | Cook noodles

+ Add | Chicken Breast Tenders

To the pot with **noodles**, add **chicken**, **veggies** and **sauce**, 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.

** Cook to a minimum internal temperature of 165°F.