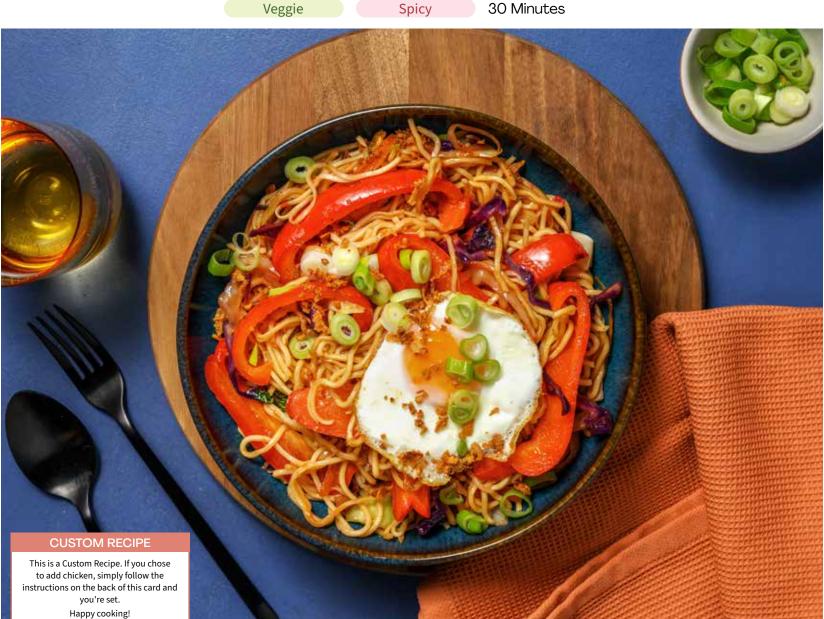


Indonesian-Style Stir-Fried Noodles

with Fried Eggs and Crispy Shallots



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Chow Mein Noodles



Sweet Bell Pepper





Shanghai Bok Choy



Green Onion



Crispy Shallots



Vegetarian Oyster





Sweet Chili Sauce



Sesame Oil

Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredient

Bust out

Colander, medium non-stick pan, measuring spoons, small bowl, measuring cups, large pot, large non-stick pan, scissors

Ingredients

	2 Person	4 Person
Egg	2	4
Chicken Tenders •	310 g	620 g
Chow Mein Noodles	200 g	400 g
Sweet Bell Pepper	160 g	320 g
Shanghai Bok Choy	113 g	226 g
Coleslaw Cabbage Mix	170 g	340 g
Green Onion	2	2
Crispy Shallots	28 g	56 g
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Soy Sauce	2 tbsp	4 tbsp
Sweet Chili Sauce	2 tbsp	4 tbsp
Sesame Oil	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		

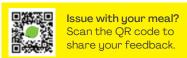
Salt and Pepper*

- * Pantry items
- ** Cook eggs and chicken to a minimum internal temperature of 74°C/165°F.
- Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.





Prep

- 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.



Cook eggs

- Meanwhile, heat a medium non-stick pan over medium heat.
- When hot, add ½ **tbsp oil**, then crack in **eggs**. (NOTE: Don't overcrowd the pan; cook eggs 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.)



Make sauce

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

If you've opted to add **chicken tenders**, pat dry with paper towels. On a separate cutting board, cut **each tender** in half crosswise. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **chicken**. Cook, flipping occasionally, until cooked through, 5-6 min.** (NOTE: For 4 ppl, cook in 2 batches if needed, using 1 tbsp oil per batch.) Transfer **chicken** to a plate. Use the same pan to cook **veggies** in step 3.



Cook veggies

- Heat a large non-stick pan over mediumhigh heat.
- When 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.



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
 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.

Add **chicken** to the pot with **noodles**, along with **veggies** and **sauce**.



Finish and serve

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

Dinner Solved!