



Indonesian-Style Stir-Fried Noodles

with Fried Eggs and Crispy Shallots

Veggie Spicy 30 Minutes



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- Egg
- Chicken Tenders
- Chow Mein Noodles
- Sweet Bell Pepper
- Shanghai Bok Choy
- Coleslaw Cabbage Mix
- Green Onion
- Crispy Shallots
- Vegetarian Oyster Sauce
- Soy Sauce
- Sweet Chili Sauce
- Sesame Oil

CUSTOM RECIPE
This is a Custom Recipe. If you chose to add chicken, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO SESAME OIL
This fragrant oil adds an irresistible aroma to any Asian-inspired dish!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** 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.



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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 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**.



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 ½ **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 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.

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



Cook veggies

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



Finish and serve

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

Dinner Solved!