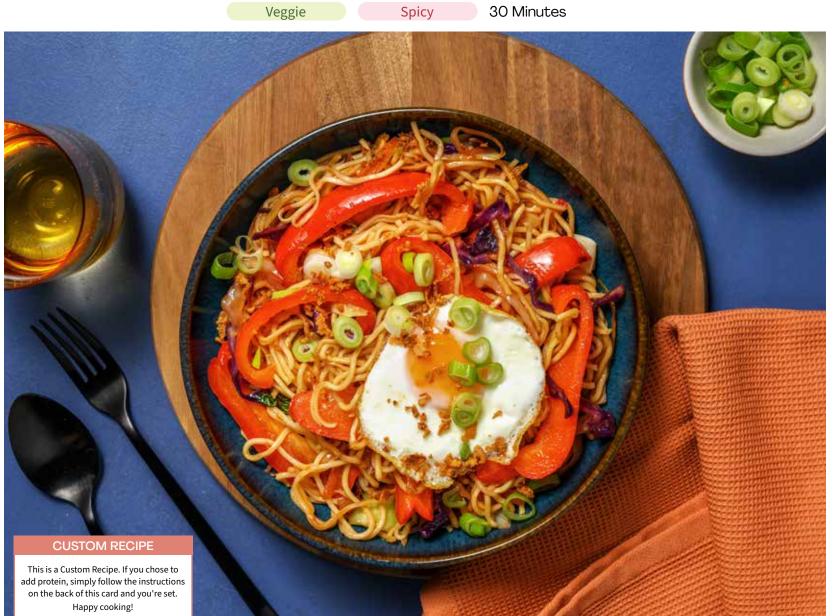


# Indonesian-Style Stir-Fried Noodles

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



Soy Sauce



Sweet Chili Sauce

Sesame Oil

# Start here

Before starting, wash and dry all produce.

Measurements, 1 tbsp., (2 tbsp), within steps Ingredient

#### **Bust out**

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

# **Ingredients**

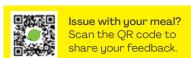
<b>9</b>		
	2 Person	4 Person
Egg	2	4
Plant-Based Protein Shreds	200 g	400 g
Chow Mein Noodles	200 g	400 g
Sweet Bell Pepper	1	2
Shanghai Bok Choy	1	2
Coleslaw Cabbage Mix	170 g	340 g
Green Onion	2	2
Crispy Shallots	28 g	56 g
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Soy Sauce	2 tbsp	4 tbsp
Sweet Chili Sauce	2 tbsp	4 tbsp
Sesame Oil	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		

- Salt and Pepper\* \* Pantry items
- \*\* Cook to a minimum internal temperature of 74°C/165°F.

## 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.



#### Make sauce

 Combine vegetarian oyster sauce, sesame oil, soy sauce, sweet chili sauce and ½ tsp (1 tsp) sugar in a small bowl.



## 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.

If you've opted to add **protein shreds**, when the pan is hot, add shreds along with peppers and coleslaw cabbage mix. Cook, flipping once or twice, until crispy, 6-8 min.\*\* Follow the rest of the recipe as written.



## Cook eggs

- Meanwhile, heat a medium non-stick pan over medium heat.
- When hot, add 1/2 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.)



## 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 1/2 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.



## Finish and serve

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

## Dinner Solved!