

HELLO Indonesian-Style Stir-Fried Noodles with Fried Eggs and Crispy Shallots

Veggie

Spicy

30 Minutes



Chicken Tenders 310 g | 620 g

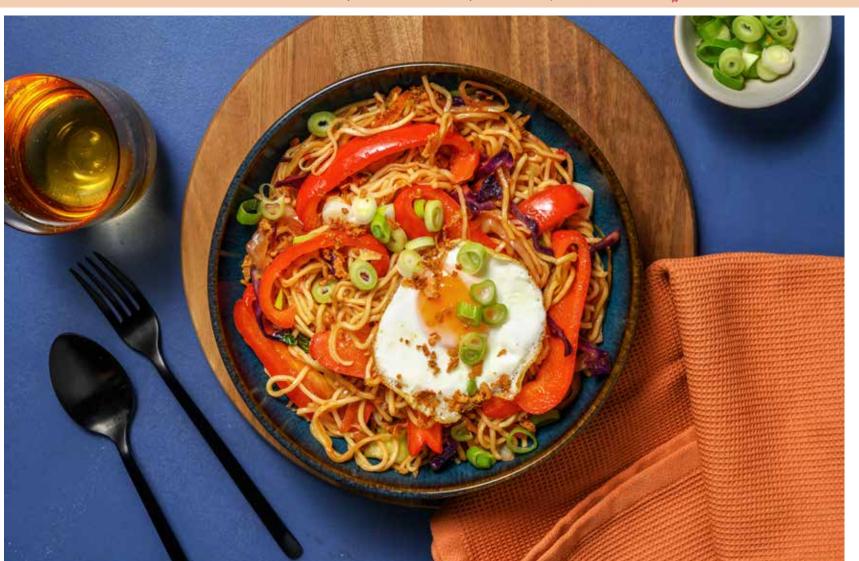








If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🎥









200 g | 400 g



Sweet Bell Pepper



Shanghai Bok Choy



Coleslaw Cabbage



Green Onion

170 g | 340 g



Crispy Shallots



28 g | 56 g





2 tbsp | 4 tbsp



2 tbsp | 4 tbsp



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



Prep

- Before starting, wash and dry all produce.
- 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.



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.



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.



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 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
 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.



Finish and serve

Add | Chicken Tenders

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

2 | Cook chicken

Measurements

within steps

Add | Chicken Tenders

If you've opted to add **chicken tenders**, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp** (1 tbsp) **oil**, then **chicken**. Sear until golden-brown and cooked through, 3-4 min per side.** Transfer to a plate. Reuse the same pan to cook **veggies** in step 3.

1 tbsp

oil

(2 tbsp)

6 | Finish and serve

Add | Chicken Tenders

Top bowls with **chicken** when assembling.



