



Indonesian-Style Stir-Fried Noodles

with Fried Eggs and Crispy Shallots

Veggie

Spicy

30 Minutes

+ Add



Chicken Tenders +
310 g | 620 g

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+ Add

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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)



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
4 tbsp | 8 tbsp



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.

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Ingredient quantities 56g | 113g
2 person | 4 person

Pantry items | Sugar, oil, salt, pepper

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

1



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**.

2



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.

3



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.

4



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.)

5



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.

6



Finish and serve

+ Add | Chicken Tenders

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

Measurements
within steps

1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

2 | Cook chicken

+ 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.

6 | Finish and serve

+ Add | Chicken Tenders

Top bowls with **chicken** when assembling.

** Cook egg and chicken to a minimum internal temperature of 74°C/165°F, as size may vary.

• Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.



Issue with your meal? Scan the QR code to share your feedback.