



### Product Spotlight: Cucumber

Did you know? Cucumber plants grow large yellow flowers before the fruit appears — and they're great for attracting bees, which is a win for your backyard ecosystem!



## Mee Goreng with Sunny Eggs

Stir-fried noodles with a curry base sauce, veggies and sunny fried eggs. Garnished with fresh cucumber for extra crunch.



20 minutes



2 servings



Vegetarian

## Scrambled eggs

*Instead of serving with fried eggs, you can scramble them and toss through the noodles.*

|            |                |                  |                      |
|------------|----------------|------------------|----------------------|
| Per serve: | <b>PROTEIN</b> | <b>TOTAL FAT</b> | <b>CARBOHYDRATES</b> |
|            | 28g            | 13g              | 81g                  |

## FROM YOUR BOX

|                   |          |
|-------------------|----------|
| EGG NOODLES       | 1 packet |
| BROWN ONION       | 1        |
| TOMATO            | 1        |
| GREEN CABBAGE     | 1/2      |
| FREE-RANGE EGGS   | 6-pack   |
| CURRY SPICE MIX   | 1 sachet |
| TOMATO SAUCE      | 2 jars   |
| LEBANESE CUCUMBER | 1        |

## FROM YOUR PANTRY

oil for cooking (see notes), soy sauce (or tamari)

## KEY UTENSILS

saucepan, large frypan or wok

## NOTES

Use sesame oil for even more flavour! You can add some chilli or sweet chilli sauce as well.

**No gluten option - wheat noodles are replaced with rice noodles.** Cook in boiling water until tender. Rinse well in cold water.



### 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Cook the **noodles** according to packet instructions. Drain and rinse with cold water.



### 2. PREPARE THE VEGGIES

Slice **onion**, wedge **tomato** and roughly chop **cabbage**.



### 3. FRY THE EGGS

Heat a large frypan over medium-high heat with **oil**. Crack in 2-4 **eggs** and cook to your liking. Remove to a plate and keep pan over heat.



### 4. COOK THE VEGGIES

Add onion to pan and cook for 2 minutes. Add cabbage and tomato, cook for further 3-4 minutes or until softened to your liking.



### 5. TOSS THE NOODLES

Add **2 tbsp water** to pan along with 1/2 sachet **curry spice mix**, **tomato sauce**, **2 tbsp soy sauce** and **1 tbsp oil**. Combine well then toss in noodles to coat.



### 6. FINISH AND SERVE

Slice **cucumber**.

Serve noodles topped with fried egg and fresh cucumber.



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