



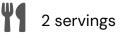


## **Mee Goreng**

### with Sunny Eggs

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







# Scrambled eggs

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

28g

13g

81g

#### FROM YOUR BOX

EGG NOODLES	1 packet
BROWN ONION	1
ТОМАТО	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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