

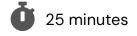




Nearly Instant Noodles

with Fried Eggs

A fast, fresh stir-fry loaded with springy noodles, crisp veggies, savoury hoisin sauce, and golden fried eggs, delivering big flavour with minimal effort, perfect for a busy weeknight.







2 servings

Spice it up!

Add a drizzle of chilli oil or crispy chilli crunch before serving for heat and richness. Finish with a squeeze of lime, a sprinkle of white pepper and fresh herbs fresh herbs like coriander or Thai basil for a more punchy, restaurant-style finish.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES
23g 20g 46g

FROM YOUR BOX

EGG NOODLES	150g
GARLIC CLOVE	1
ASIAN GREENS	2 bulbs
SNOW PEAS	150g
CARROT	1
SPRING ONIONS	1 bunch
FREE-RANGE EGGS	6-pack
HOISIN SAUCE	50ml
SALTED ROASTED PEANUTS	40g

FROM YOUR PANTRY

oil for cooking, pepper, soy sauce

KEY UTENSILS

large frypan, saucepan

NOTES

Use sesame oil to cook vegetables for a fuller flavour.

Use a hot wok to get smoky "wok hei" char on the noodles and vegetables.

No gluten option - egg noodles are replaced with rice noodles. Cook according to packet instructions or until tender.



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1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook for 2 minutes or until tender. Drain and rinse well with cold water to stop the cooking process.



2. PREPARE THE VEGETABLES

Crush garlic, slice Asian greens and spring onions (reserve sliced green tops for garnish), trim and slice snow peas and use a vegetable peeler to julienne carrot.



3. COOK THE EGGS

Heat a large frypan over medium-high heat with **oil**. Crack **eggs** (in batches if necessary) into pan and cook to your liking. Remove to a plate and keep pan over heat for step 4.



4. COOK THE VEGETABLES

Add extra oil (see notes) to reserved frypan if necessary. Add onion and garlic, stir fry for 1 minute. Add asian greens, snow peas and carrot. Stir fry for a further 2-4 minutes until vegetables are tender.



5. TOSS NOODLES & SAUCE

Add noodles, hoisin sauce, 1 tbsp soy sauce and 3 tbsp water to vegetables. Stir fry for 1 minute or until combined and sauce is warmed through. Season to taste with soy sauce and pepper.



6. FINISH AND SERVE

Roughly chop peanuts.

Divide **noodles** among bowls. Top with **fried eggs, peanuts** and **spring onion green tops**.

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