



### 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



4 servings



Vegetarian

## Scrambled eggs

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

Per serve: **PROTEIN** 22g **TOTAL FAT** 10g **CARBOHYDRATES** 68g

## FROM YOUR BOX

EGG NOODLES	1 packet
BROWN ONION	1
TOMATOES	2
GREEN CABBAGE	1/2
FREE-RANGE EGGS	6-pack
CURRY SPICE MIX	1 sachet
TOMATO SAUCE	3 jars
LEBANESE CUCUMBERS	2

## FROM YOUR PANTRY

oil for cooking, 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 **tomatoes** and roughly chop **cabbage**.



### 3. FRY THE EGGS

Heat a large frypan over medium-high heat with **oil**. Crack in **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 tomatoes, cook for further 3-4 minutes or until softened to your liking.



### 5. TOSS THE NOODLES

Add **1/4 cup water** to pan along with **curry spice mix**, **tomato sauce**, **3 tbsp soy sauce** and **2 tbsp oil**. Combine well then toss in noodles to coat.



### 6. FINISH AND SERVE

Slice **cucumbers**.

Serve noodles topped with fried egg and fresh cucumber.



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