



Product Spotlight: Cucumber


The cucumber can certainly help you stay hydrated as 96% consists of water! All that water in the cucumber acts as a virtual broom, sweeping waste products and toxins out of your system.



02 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

February–March 2022

Scrambled eggs

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

FROM YOUR BOX

FRESH WHEAT NOODLES	1 packet
BROWN ONION	1
TOMATO	1
ASIAN GREENS	1 bunch
FREE-RANGE EGGS	6-pack
CURRY SPICE MIX	1/2 sachet
LEBANESE CUCUMBER	1

FROM YOUR PANTRY

oil for cooking, soy sauce, tomato sauce

KEY UTENSILS

saucepan, frypan or wok

NOTES

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

The island curry spice mix is delicious as a rub for chicken or also as a base in a coconut curry!

No gluten option – wheat noodles are replaced with rice noodles. Cook in boiling water for 2-3 minutes or until softened. Rinse in cold water.



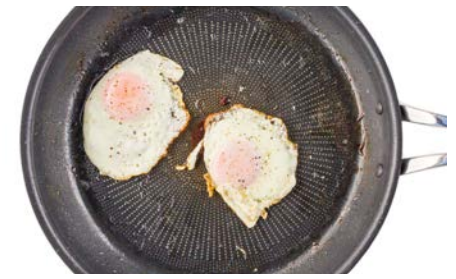
1. COOK THE NOODLES

Bring a saucepan of water to 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 Asian greens.



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 Asian greens 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, **2 tbsp soy sauce**, **2 tbsp tomato 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.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

