




### 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.



## 04 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

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              |
| TOMATOES            | 2              |
| BABY WOMBOK CABBAGE | 1              |
| FREE-RANGE EGGS     | 6-pack         |
| CURRY SPICE MIX     | 1 sachet (30g) |
| LEBANESE CUCUMBERS  | 2              |

## FROM YOUR PANTRY

oil for cooking, soy sauce, tomato sauce

## 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 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 tomatoes and roughly chop wombok 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, **3 tbsp soy sauce**, **3 tbsp tomato 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.

**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](mailto:hello@dinnertwist.com.au)

