



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### PRODUCT SPOTLIGHT: TOMATOES

Although tomatoes are fruits - nutritionally they look more like vegetables. They are low in calories and rich in a number of nutrients that are good for your health.



## 3. STREET NOODLES

WITH CRISPY BACON & SUNNY EGGS

 20 Minutes

 4 Servings

Curried stir-fried noodles tossed with shredded cabbage, smoky bacon and tomatoes. Topped with sunny eggs and crunchy peanuts to serve.



## FROM YOUR BOX

RICE VERMICELLI NOODLES	1 packet
BACON	1 packet
BROWN ONION	1/2 *
TOMATOES	2
COLESLAW MIX	1 bag (400g)
FREE-RANGE EGGS	6-pack
PEANUTS	1 packet (50g)

\* Ingredient also used in another recipe

## FROM YOUR PANTRY

oil (for cooking), pepper, soy sauce, curry powder, sweet chilli sauce

## KEY UTENSILS

saucepan, frypan, large frypan or wok

## NOTES

We used 2 1/2 tsp curry powder but keep in mind different brands vary in strength, so start with less if you feel unsure. For a smoother flavour you can add 1 tbsp tomato sauce.

Scramble eggs and add to noodles if you prefer!

**No pork option - bacon is replaced with turkey.** Cook as per recipe.



### 1. COOK THE NOODLES

Bring a saucepan of water to the boil. Add noodles and cook for 2 minutes, or until tender. Drain, rinse and set aside.



### 2. COOK THE BACON & ONION

Heat a large pan with **oil** over medium-high heat. Slice and add bacon and onion. Cook, stirring, for 3-4 minutes.



### 3. ADD VEGETABLES + SEASON

Dice and add tomatoes along with coleslaw. Cook for 5 minutes or until softened. Season with **2-3 tsp curry powder**, **3 tbsp soy sauce** and **1 tbsp sweet chilli sauce** (see notes).



### 4. COOK THE EGGS

Heat a second frypan and cook eggs to your liking (see notes).



### 5. TOSS IN THE NOODLES

Add noodles to pan and toss to combine well. Adjust seasoning with **soy sauce and pepper** to taste.



### 6. FINISH AND PLATE

Divide noodles between plates, top with eggs and peanuts to serve. Drizzle with extra sweet chilli sauce if you like.

How did the cooking go? We'd love to know - help us by sharing your thoughts!  
Want to chat? Call us Mon-Tue 8.30am-6.00pm, Wed-Fri 8.30am-4.00pm on 1300 135 660 or text us anytime on 0481 072 599.

