



Char Kway Teow

with Eggs

Stir-fried rice noodles tossed with eggs, broccolini, bean shoots and spring onions in a savoury soy sauce, finished with fresh chilli and lime.



25 minutes



Vegetarian



2 servings

FROM YOUR BOX

PAD THAI NOODLES	200g
FREE-RANGE EGGS	6-pack
SPRING ONIONS	1 bunch
BROCCOLINI	1 bunch
BEAN SHOOTS	1 bag
GARLIC	2 cloves
RED CHILLI	1
LIME	1

FROM YOUR PANTRY

oil for cooking, salt and white pepper (or cracked black), soy sauce, dark soy sauce (optional)

NOTES

Use a mix of light and dark soy sauce as well as white pepper for a more authentic flavour. If you don't have dark soy sauce you can use 2-2 1/2tbsp soy sauce or substitute the dark soy for kecap manis.

You can add a different depth of flavour by using a pre-made Pad Thai paste or curry paste.

How did the cooking go? Share your thoughts via **My Recipes** tab in your **Profile** and leave a review.

Something not right? Text us on **0440 132 826** or email hello@dinnertwist.com.au

1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add **noodles** and cook for 4-5 minutes until just tender. Drain and rinse well with cold water to prevent sticking. Set aside.

TIP *Toss noodles with a little oil after rinsing to stop them clumping together.*

2. PREPARE THE INGREDIENTS

Whisk **eggs** together in a bowl. Trim and slice **spring onions** (3cm lengths). Trim and slice **broccolini**. Set aside with **bean shoots**.

Combine crushed **garlic** with **1 1/2 tbsp soy sauce, 1 tbsp dark soy sauce, 1 tbsp oil** and **1/2 tsp white pepper** (see notes). Slice **chilli** and cut **lime** into wedges.

TIP *White pepper gives Char Kway Teow its distinctive flavour, but black pepper can be used if preferred. You can add some sliced tofu for extra protein.*

3. COOK THE STIR-FRY

Heat a wok or large frypan over high heat with **oil**. Add **eggs** and scramble until cooked through, remove from pan. Add **broccolini** and cook for 2-3 minutes until beginning to soften. Add **bean shoots, spring onion, noodles** and **sauce mixture**. Toss for 2-3 minutes until heated through and well coated. Return egg and toss through. Season with **soy sauce** to taste.

TIP *Cook over high heat for best flavour and add vegetables in batches to avoid overcrowding pan.*

4. FINISH AND SERVE

Divide **noodle stir-fry** between bowls. Top with sliced **chilli**. Wedge lime and serve on the side.

TIP *Add a dash of extra soy sauce or chilli sauce at the table to suit your taste.*

This recipe has simplified instructions to help lower your meal cost.