



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



4/6 servings

FROM YOUR BOX

	4 PERSON	6 PERSON
PAD THAI NOODLES	2 x 200g	3 x 200g
FREE-RANGE EGGS	6-pack	2 x 6-pack
SPRING ONIONS	2 bunches	2 bunches
BROCCOLINI	1 bunch	2 bunches
BEAN SHOOTS	1 bag	2 bags
GARLIC	3 cloves	3 cloves
RED CHILLI	1	2
LIME	1	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 1/2 – 3 tbsp soy sauce or substitute the dark soy for kecap manis.

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

6P – Use 2 tbsp soy sauce, 2 tbsp dark soy, 1 1/2 tbsp oil and 3/4 tsp white pepper.

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. If you don't have dark soy sauce, season the noodles with light soy sauce at the end.*

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 onions, 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 *Serve with sambal oelek or chilli sauce at the table to suit your taste.*

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