

## Vegetarian Hokkien Mee

with Chilli Jam



20-30min



2 Portions

The secret to hokkien mee is its irresistible sweet kecap manis sauce. This version of Malaysia and Singapore's famed noodles takes it up a notch with sticky chilli jam, and subs seafood and meat for cabbage, capsicum and bok choy. So it's vegetarian-friendly and packed with the good stuff for the kids, too.

## What we send

- ramen noodles <sup>1</sup>
- kecap manis <sup>1,6,17</sup>
- pak choy
- Thai chilli jam <sup>1,2,4,6,11</sup>
- red capsicum
- fried shallots <sup>1</sup>
- wombok cabbage
- carrot

## What you'll require

- eggs <sup>3</sup>
- vegetable oil

## Utensils

- medium saucepan
- sieve

Our vegies come fresh from the farm, so please wash them before use.

## Allergens

Gluten (1), Shellfish (2), Egg (3), Fish (4), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens.

## Nutrition per serving

Energy 895kcal, Fat 30.4g, Carbs 119.9g, Proteins 29.3g



### 1. Prepare vegetables

Bring a medium saucepan of water to the boil for the noodles. Trim the **pak choy** and separate the leaves. Finely shred the **cabbage**. Thinly slice the **capsicum**, discarding the seeds and membrane.



### 2. Prepare stir-fry sauce

Peel the **carrot**, then peel into long ribbons and roughly cut into 3cm lengths. Combine all the **vegetables** in a large bowl. Combine **2 tbs kecap manis** and **half the chilli jam** (reserve remainder for another use) in a small bowl.



### 3. Cook noodles

Cook **2 bunches of the noodles** (reserve remainder for another use) in the pan of boiling water for 4 mins or until tender. Drain, then rinse briefly under warm running water and drain again. Stir **1 tbs stir-fry sauce** through the noodles.



### 4. Cook eggs

Meanwhile, heat **1 tbs vegetable oil** in a wok or large deep frypan over medium-high heat. Crack in **2 eggs**, lightly break up the yolk with a spatula and cook until the eggs are set. Transfer to a board, fold in half and cut into strips.



### 5. Stir-fry vegetables

Heat **1 tbs vegetable oil** in the same wok over high heat. Add the **vegetables** and stir-fry for 2 mins.



### 6. Get ready to serve

Add the **remaining stir-fry sauce** around the edge of the wok or pan and stir-fry for a further 1 min or until the vegetables are coated. Add the **noodles** and toss to combine. Divide the **hokkien mee** and **egg** among bowls. Scatter over the **fried shallots** to serve.