

# Pork & Veggie Mie Goreng with Fried Egg & Crispy Shallots

Grab your meal kit with this number









Long Chilli (Optional)







**Kecap Manis** 



Chicken Stock





Egg Noodles







Pork Mince

Crispy Shallots







Prep in: 20-30 mins Ready in: 25-35 mins



Mie Goreng, meaning 'fried noodles', is a much-loved Indonesian street speciality that has become a favourite in homes worldwide. Our version includes pork mince and it delivers the perfect ratio of sweet to salty flavours making this a truly delicious mid-week dinner.

#### **Pantry items**

Olive Oil, Soy Sauce, Vinegar (White Wine or Rice Wine), Eggs

#### Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

#### You will need

Medium saucepan · Large frying pan

## Ingredients

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	2 People	4 People
olive oil*	refer to method	refer to method
long chilli ∮ (optional)	1/2	1
oyster sauce	1 medium packet	1 large packet
kecap manis	1 packet	2 packets
chicken stock pot	1 small packet	1 medium packet
soy sauce*	½ tbs	1 tbs
vinegar* (white wine or rice wine)	½ tbs	1 tbs
egg noodles	1 packet	2 packets
broccoli & carrot mix	1 medium packet	1 large packet
eggs*	2	4
pork mince	1 medium packet	2 medium packets OR 1 large packet
crispy shallots	1 medium sachet	1 large sachet
*Pantry Items		

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2999kJ (737cal)	737kJ (181cal)
Protein (g)	41.4g	10.2g
Fat, total (g)	23.7g	5.8g
- saturated (g)	8.8g	2.2g
Carbohydrate (g)	93g	22.9g
- sugars (g)	29.4g	7.2g
Sodium (mg)	3176mg	780.3mg
Dietary Fibre (g)	8.6g	2.1g

The quantities provided above are averages only.

## **Allergens**

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

- Boil the kettle.
- Thinly slice long chilli (if using).
- In a small bowl, combine oyster sauce, kecap manis, chicken stock pot, the soy sauce, vinegar and a splash of water.



#### Cook the noodles

- Half-fill a medium saucepan with the boiled water. Add egg noodles and cook over medium-high heat, stirring occasionally with a fork to separate, until tender, 4-5 minutes.
- · Drain, rinse and set aside.

TIP: Add a dash of water to help speed up the cooking process.



## Cook the veggies

- In a large frying pan, heat a drizzle of olive oil over medium-high heat.
- · Cook broccoli & carrot mix, tossing, until tender, 6-8 minutes.
- Transfer to a bowl. Season to taste.



#### Cook the egg

- Return frying pan to high heat with a generous drizzle of olive oil.
- When oil is hot, crack the eggs into the pan. Cook until egg whites are firm and yolks are cooked to liking, 4-5 minutes.
- Transfer to a plate and cover to keep warm.



## Bring it all together

- Return pan to high heat with a drizzle of olive oil. Cook pork mince, breaking up with a spoon, until just browned, 3-4 minutes.
- Add **cooked noodles** and **veggies** to pan, then add sauce mixture, tossing until combined, 1 minute.
- · Season with pepper.

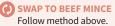


## Serve up

- Divide pork and veggie mie goreng between bowls.
- Top each bowl with a fried egg, crispy shallots and chilli to serve. Enjoy!



**CUSTOM OPTIONS** 





Follow method above, cooking in batches if necesary.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

