DINNERLY



Scallion Oil Noodles with Bok Choy & Fried Egg





Onionheads, this one is for you. Fried scallions and shallots infuse their flavors in hot oil, which we use to make a deeply savory sauce to coat tender noodles. The bok choy just needs to boil for a few minutes until crisp-tender, then we pair it with a runny fried egg to complete the meal. We've got you covered!

WHAT WE SEND

- · 2 scallions
- 1 shallot
- ½ lb baby bok choy
- 7 oz udon noodles 2
- 1.8 oz kecap manis 3,2
- ½ oz tamari soy sauce 3
- ¼ oz pkt toasted sesame seeds ⁴

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- · 2 large eggs 1

TOOLS

- medium pot
- · medium nonstick skillet

ALLERGENS

Egg (1), Wheat (2), Soy (3), Sesame (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 970kcal, Fat 49g, Carbs 98g, Protein 21g



1. Start scallion oil

Bring a medium pot of **salted water** to a boil. Trim **scallions**; thinly slice on a steep angle, keeping dark greens separate. Halve **shallot**; thinly slice.

In a medium nonstick skillet, combine shallots, scallion whites and light greens, and ¼ cup oil. Cook over medium-high heat until oil starts to bubble. Lower heat to medium-low.



2. Finish scallion oil

Cook, stirring occasionally, until **shallots** and scallions are light golden brown, 20–25 minutes. Add scallion dark greens; cook until shallots are deeply golden brown and scallions are dark green, 5–10 minutes more.

Strain oil through a fine mesh sieve into a small bowl. Transfer fried shallots and scallions to a paper towel-lined plate.
Wipe out skillet and reserve for step 5.



3. Cook bok choy

Meanwhile, trim ends from **bok choy**, then quarter lengthwise (halve quarters lengthwise if large). Rinse well under cold water to remove any grit.

Add to pot with boiling **salted water** and cook until bright green and crisp-tender, 2–3 minutes. Using a slotted spoon, transfer to a paper towel-lined plate.



4. Cook noodles & mix squce

Add **noodles** to boiling **water** and cook, stirring occasionally to prevent clumping, until just tender, about 5 minutes.

Drain noodles and return to pot off heat. Add kecap manis, tamari, scallion oil, and half of the sesame seeds. Mix well until coated; season to taste with salt and pepper. Divide between serving bowls.



5. Fry eggs & serve

In reserved skillet, heat 1 tablespoon oil over high until shimmering. Crack in 2 large eggs; cook until whites are goldenbrown and set and yolks are still runny, 2–3 minutes. Season with salt and pepper; transfer to noodles.

Serve scallion oil noodles topped with bok choy, fried shallots and scallions, and remaining sesame seeds. Enjoy!



6. Rate your plate!

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