

# DINNERLY



## Scallion Oil Noodles with Bok Choy & Fried Egg



30-40min



2 Servings

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 <sup>1</sup>
- 1.8 oz kecap manis <sup>1,6</sup>
- ½ oz tamari soy sauce <sup>6</sup>
- ¼ oz pkt toasted sesame seeds <sup>11</sup>
- ½ lb pkg ready to heat chicken cutlets <sup>1,3,7</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- 2 large eggs <sup>3</sup>

## TOOLS

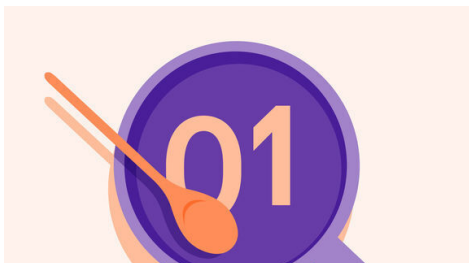
- medium pot
- medium nonstick skillet

## ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). 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.

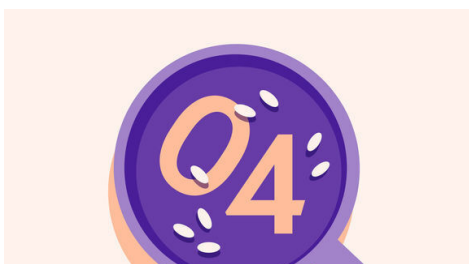
Strain **oil** through a fine mesh sieve into a small bowl. Transfer **fried shallots and scallions** to a paper towel-lined plate. Wipe out skillet and reserve for step 5.



### 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 sauce

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

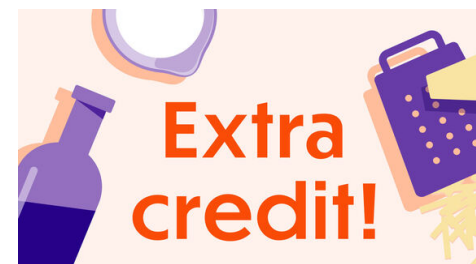
Drain noodles and return to pot off heat. Add **kecap manis, tamari, scallion oil**, and **half of the sesame seeds**. Mix well until coated; season to taste with **salt** and **pepper**. Divide between serving bowls.



### 5. Fry eggs & serve

In reserved skillet, heat **1 tablespoon oil** over high until shimmering. Crack in **2 large eggs**; cook until whites are golden-brown 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!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.