

DINNERLY



Chicken Curry Noodle Stir-Fry with Egg & Bok Choy



20-30min



2 Servings

You've had chicken curry, and you've had a noodle stir-fry, but when was the last time you've had them together? If the answer's not right now, we can fix that! This take on an Indonesian classic, mee goreng, will convince you that you've been eating noodles wrong your whole life. We've got you covered!

WHAT WE SEND

- 5 oz ramen noodles ¹
- 1.8 oz kecap manis ^{1,6}
- 2 (½ oz) tamari ⁶
- 2 pkts Sriracha
- ¼ oz curry powder
- ½ lb baby bok choy
- ½ lb pkg chicken breast strips

WHAT YOU NEED

- ketchup
- sugar
- garlic
- 2 large eggs ³
- kosher salt & ground pepper
- neutral oil

TOOLS

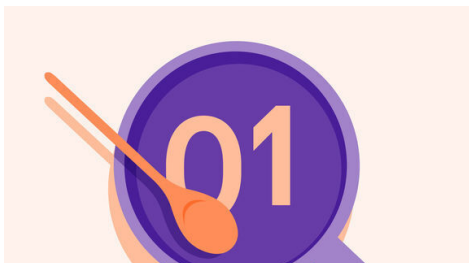
- large saucepan
- medium nonstick skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

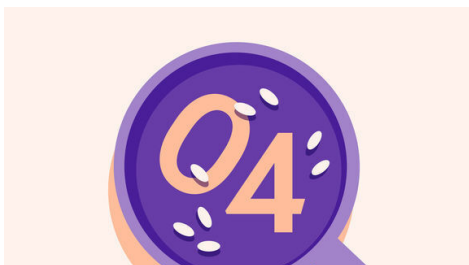
Calories 820kcal, Fat 28g, Carbs 79g, Protein 41g



1. Cook noodles & prep sauce

Bring a large saucepan of **water** to a boil. Add **noodles**; cook, stirring occasionally, until al dente and noodles come apart, about 2 minutes. Drain noodles.

Meanwhile, in a small bowl, stir together **kecap manis**, **tamari**, **sriracha**, **curry powder**, **3 tablespoons ketchup**, **2 tablespoons water**, and **1 teaspoon sugar**. Set aside for step 5.



4. Cook chicken & bok choy

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more.

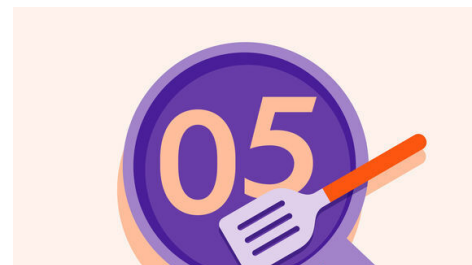
Add **bok choy whites and light greens** and cook until crisp-tender, 1–2 minutes. Transfer chicken and bok choy to a plate.



2. Prep ingredients

Trim ends from **bok choy**; rinse well under cold water to remove any grit. Cut crosswise into 1-inch pieces, keeping dark greens separate. Finely chop **2 teaspoons garlic**.

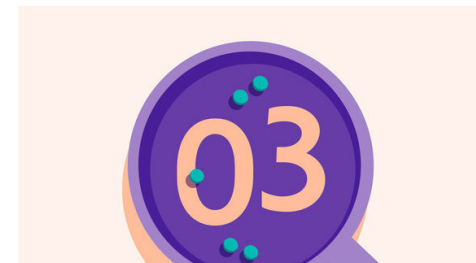
In a second small bowl, whisk together **2 large eggs** and a pinch each of **salt and pepper**. Pat **chicken** dry; season with **salt and pepper**.



5. Stir-fry noodles

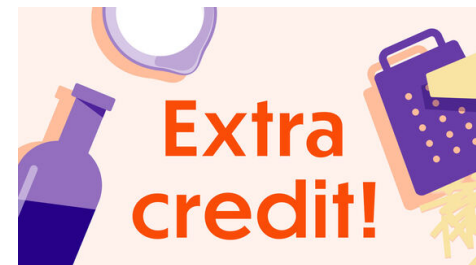
Return skillet to medium-high heat with **1 tablespoon oil** and **chopped garlic**. Cook until garlic is just starting to brown, 1–2 minutes. Add **noodles** and **sauce**; stir to coat. Cook, stirring and tossing, until noodles are coated, 3–4 minutes. Add **chicken**, **bok choy light and dark greens**, and **eggs** to skillet. Mix until greens are wilted.

Serve **chicken curry stir-fry**. Enjoy!



3. Cook eggs

In a medium nonstick skillet, heat **2 teaspoons oil** over medium-high. Add **eggs**; swirl to coat skillet. Cook until set, 1–2 minutes. Slide **omelette** onto cutting board and cut into ¼-inch ribbons.



6. Make it your own!

Throw in some extra veggies like bean sprouts or add spicy peppers! Or top off your noodles with cilantro and a squeeze of lime.