

# DINNERLY



## No Chop! Fresh Udon Stir-Fry with Kimchi Slaw



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this udon stir-fry? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the eggs, noodles, slaw, and combine. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

## WHAT WE SEND

- 11 oz fresh udon noodles <sup>3</sup>
- 1 oz kimchi paste
- ½ oz tamari soy sauce <sup>4</sup>
- ¼ oz pkt toasted sesame seeds <sup>5</sup>
- 14 oz cabbage blend

## WHAT YOU NEED

- kosher salt & ground pepper
- 2 large eggs <sup>1</sup>
- neutral oil
- butter <sup>2</sup>

## TOOLS

- medium saucepan

## ALLERGENS

Egg (1), Milk (2), Wheat (3), Soy (4), Sesame (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 520kcal, Fat 26g, Carbs 58g, Protein 17g



### 1. Soft boil eggs

Bring a medium saucepan of **salted water** to a boil (pro tip: covered pots boil faster!). Carefully place **2 large eggs** into boiling water and simmer over medium heat for 6 minutes. Using a slotted spoon, remove from saucepan and place in a bowl of cold water. Once eggs are cool enough to handle, remove shells and set aside. Reserve **salted water** in saucepan.



### 2. Cook noodles

Return **salted water** in saucepan to a boil; add **noodles** and cook, stirring to separate, 2 minutes. Drain and rinse noodles, then drain again and set aside in colander.



### 3. Sauté coleslaw

Heat **1 tablespoon oil** in same saucepan over medium-high. Add **coleslaw blend** and season with **salt** and **pepper**. Cook, stirring, until just beginning to wilt, about 1 minute.



### 4. Finish & serve

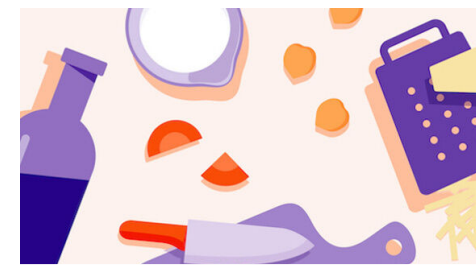
To same saucepan, add **kimchi**, **2 tablespoons butter**, and **¼ cup water**; cook over medium-high heat, stirring, until butter is melted, about 1 minute. Reduce heat to medium; add **noodles** and **tamari**. Continue to cook, stirring, until noodles are coated and heated through, about 1 minute more. Halve **eggs**.

Serve **udon stir-fry** topped with **eggs** and **sesame seeds**. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!