

DINNERLY



Fresh Udon Stir-Fry with Kimchi Slaw:

No chopping. No slicing. No knife required!



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

- 10 oz pkg fresh udon noodles ¹
- ½ lb pkg power coleslaw blend
- 1 oz pkt kimchi paste
- ½ oz pkt tamari soy sauce ⁶
- ¼ oz pkt toasted sesame seeds ¹¹

WHAT YOU NEED

- kosher salt & ground pepper
- 2 large eggs ³
- neutral oil
- butter ⁷

TOOLS

- medium saucepan

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 490kcal, Fat 26g, Carbs 49g, Proteins 18g



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!