













15 MINUTE MEAL



Peanut Udon Noodles & Fried Eggs

with Mushrooms, Snow Peas & Shredded Cabbage

2 < OR > 4 SERVINGS

-  2 | 4 Pasture-Raised Eggs
-  1/2 | 1 lb Udon Noodles
-  4 | 8 oz Mushrooms
-  4 | 8 oz Shredded Cabbage & Carrots
-  2 | 4 cloves Garlic
-  4 | 8 oz Snow Peas
-  2 | 4 Tbsp Soy Glaze
-  1 | 2 Tbsp Sambal Oelek
-  1 | 2 Tbsp Smooth Peanut Butter Spread
-  1 | 2 tsp Black & White Sesame Seeds

CUSTOMIZED OPTIONS:

-  10 | 20 oz Shrimp¹
- or
-  10 | 20 oz Ground Pork
- or
-  10 | 20 oz Ground Beef



Cooking for 4 servings?

Cooking instructions are written for 2 servings. If you're cooking for 4, use larger pots and pans, work in batches when necessary, and double any measurements that are highlighted.

Getting Started

COOKING TOOLS

Large Nonstick Pan
Knife
Cutting Board

FROM YOUR PANTRY

Olive Oil
Salt
Pepper

Chef's Note

FEATURED INGREDIENT

Sambal oelek is a tart Indonesian condiment made from chili peppers, vinegar, and salt. It's got a good amount of spice, so a little goes a long way!



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¹. peeled & deveined
Ingredients may be replaced and quantities may vary.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

  
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1. Prepare the ingredients & make the sauce

- ☐ Remove the **noodles** from the refrigerator to bring to room temperature.
- ☐ Wash and dry the fresh produce.
- ☐ Thinly slice the **mushrooms**.
- ☐ Peel and roughly chop **2 cloves of garlic**.
- ☐ In a bowl, combine the **peanut butter spread**, **soy glaze**, **½ cup of water**, and **as much of the sambal oelek as you'd like**, depending on how spicy you'd like the dish to be.
- ☐ If desired, remove the tough strings from the **snow peas**.



↪ Look for customized instructions before the next step!

2. Start the stir-fry

- ☐ In a large nonstick pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **sliced mushrooms, cabbage and carrots, snow peas, and chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.



↪ Look for customized instructions before the next step!

3. Finish the stir-fry

- ☐ Using your hands, carefully separate the **noodles**.
- ☐ To the pan, carefully add the **noodles and sauce**; season with salt and pepper. Cook, stirring constantly, 2 to 3 minutes, or until thoroughly combined and the noodles are heated through.
- ☐ Transfer to a large bowl and cover with foil to keep warm.
- ☐ Rinse and wipe out the pan.



4. Fry the eggs & serve your dish

- ☐ In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Crack the **eggs** into the pan, keeping them separate; season with salt and pepper. Cook 4 to 5 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness.
- ☐ Turn off the heat.
- ☐ Serve the **finished stir-fry** topped with the **fried eggs**. Garnish with the **sesame seeds**. Enjoy!



↪ Customized Steps

SHRIMP

ADDITIONAL STEP:

- ☐ Pat the **shrimp** dry with paper towels; season with salt and pepper.
- ☐ In a large nonstick pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the seasoned shrimp. Cook, stirring occasionally, 3 to 5 minutes, or until opaque and cooked through.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a large bowl.
- ☐ Use the same pan to start the stir-fry.

STEP 3:

- ☐ Finish the stir-fry as directed, transferring to the bowl of **cooked shrimp**.

GROUND PORK

ADDITIONAL STEP:

- ☐ In a large nonstick pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **pork**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- ☐ Carefully drain off and discard any excess oil.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a large bowl.
- ☐ Use the same pan to start the stir-fry.

STEP 3:

- ☐ Finish the stir-fry as directed, transferring to the bowl of **cooked pork**.

GROUND BEEF

ADDITIONAL STEP:

- ☐ In a large nonstick pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **beef**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 7 minutes, or until browned and cooked through.
- ☐ Carefully drain off and discard any excess oil.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a large bowl.
- ☐ Use the same pan to start the stir-fry.

STEP 3:

- ☐ Finish the stir-fry as directed, transferring to the bowl of **cooked beef**.



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