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SWEET SOY RAMEN STIR-FRY

with Snap Peas, Bell Pepper & a Fried Egg

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Sugar Snap Peas*
(1 | 2)



Bell Pepper*
(1 | 2)



Scallions*
(1 | 2)



Ginger*
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Soy Sauce
(4 | 8)
Contains: Soy



Sweet Thai Chili Sauce
(1 | 2)
Contains: Soy



Cornstarch
(1 | 1)



Rice Wine Vinegar
(1 | 2)



Ramen Noodles
(1 | 2)
Contains: Wheat

PREP IN **10 MIN** READY IN **35 MIN**



If you chose to add a protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



Chicken Breast Strips
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper
Sugar

Cooking Oil
(1 TBSP | 2 TBSP)
Brown Sugar
(1½ tsp | 3 tsp)

Eggs
(2 | 4)
Contains: Eggs

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In step 4, we instruct you to use $\frac{3}{4}$ of the ramen noodles. Need some inspo for the extra? Cook until tender, then stir them into your favorite soup, or chill and toss with some vinaigrette (try rice vinegar + soy sauce + sesame oil) to make a cold noodle salad as a side dish! You really can't go wrong.

1.



Bring a medium pot of **salted water** to a boil. **Wash and dry produce.** Trim and remove strings from **snap peas** by snapping off the stem end with your fingers and gently pulling (*like you would a zipper*); slice crosswise into $\frac{1}{2}$ -inch pieces. Core, deseed, and dice **bell pepper** into $\frac{1}{2}$ -inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Peel and finely chop **ginger** and **garlic**.

2.



Heat a **drizzle of oil** in a large pan over medium-high heat. Add **snap peas, bell pepper, salt**, and a **pinch of sugar**; cook, stirring occasionally, until slightly tender, 5–6 minutes. Add a **splash of water** and cook until evaporated, 1 minute. (*If veggies are not yet tender, add another splash of water and cook 1–2 minutes more.*) Add **scallion whites, ginger, garlic**, and $\frac{1}{4}$ **tsp salt** ($\frac{1}{2}$ **tsp for 4 servings**); cook, stirring, until fragrant, 30–60 seconds. Turn off heat.



Pat **chicken** dry with paper towels and season all over with **salt** and **pepper**. Simply cook through this step as instructed, adding chicken to pan with **snap peas** and **bell pepper**; cook, stirring occasionally, until veggies are slightly tender and chicken is browned and cooked through, 5–6 minutes.

3.



Meanwhile, in a small bowl, whisk together **soy sauce, chili sauce, vinegar, half the cornstarch, $1\frac{1}{2}$ tsp brown sugar** (*or white sugar*), and $\frac{1}{4}$ **cup water**. (*For 4 servings, use all the cornstarch, 3 tsp brown or white sugar, and $\frac{1}{2}$ cup water.*)

4.



Once water is boiling, add $\frac{3}{4}$ of the **noodles** to pot (*save the rest for another use*). Cook, stirring occasionally, until tender, 1–2 minutes. Drain and thoroughly rinse under cold water for at least 30 seconds. (*This stops the cooking and helps prevent sticky noodles!*) Transfer noodles to a large bowl; toss with a **drizzle of oil** and $\frac{1}{4}$ **tsp salt** ($\frac{1}{2}$ **tsp for 4 servings**). Return pan with veggies to medium-high heat; stir in **sauce**. Cook, stirring, until sauce has thickened, 2–3 minutes. Add **veggies** and sauce to bowl with noodles. Toss to coat. (*If needed, stir in water a splash at a time until everything is coated in sauce.*) Taste and season with **salt** and **pepper**.

5.



Heat a **drizzle of oil** in a medium, preferably nonstick, pan over medium heat. Once hot, crack **eggs** into pan and cover. (*For 4 servings, you may want to cook eggs in batches.*) Fry eggs to preference. Lightly season with **salt** and **pepper**.

Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness. Chicken is fully cooked when internal temperature reaches 165 degrees.

6.



Divide **noodles** between bowls. Top with **fried eggs** and **scallion greens**. (*Like things spicy? Drizzle with Sriracha if you've got some on hand!*)