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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!*)