

DINNERLY



No-Fuss Beef Mince Mie Goreng with Fried Shallots



25 minutes



2 Servings

Looking for dinner on the table quick smart? This fast recipe is ready in 25 minutes or less and comes with yumness guaranteed.

WHAT WE SEND

- 1 Lebanese cucumber
- 1 carrot
- 150g egg noodles ^{1,2,4}
- lean beef mince
- 40g nasi goreng paste
- 10g fried shallots

WHAT YOU NEED

- 2 tsp soy sauce ³
- 1 tsp honey
- 3 tsp vegetable oil
- 2 eggs ¹

TOOLS

- medium saucepan
- julienne peeler or box grater
- medium deep frypan
- small frypan

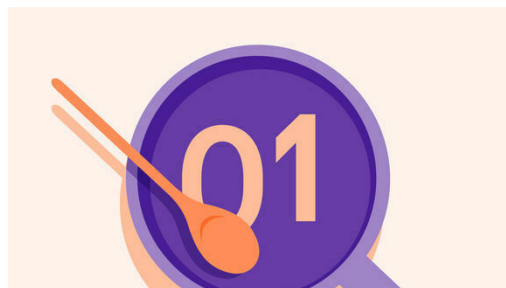
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Egg (1), Gluten (2), Soy (3), Wheat (4). May contain traces of other allergens.

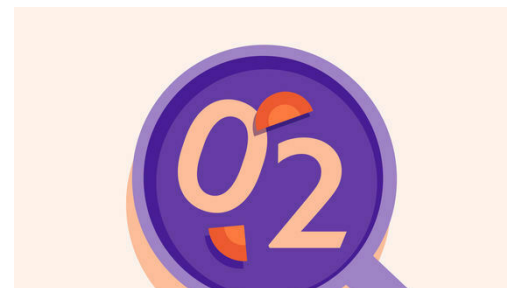
NUTRITION PER SERVING

Energy 760kcal, Fat 29.3g, Carbs 78.3g, Protein 49.4g



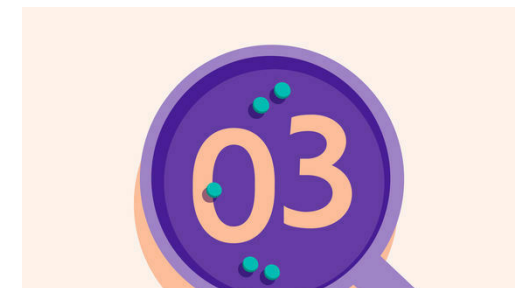
1. Prep ingredients

Bring a medium saucepan of water to the boil for the noodles. Halve the **cucumber** widthwise, then cut into thin batons. Shred the **carrot** using a julienne peeler or coarsely grate with a box grater. Combine **2 tsp soy sauce**, **1 tsp honey** and **1 tbs water** in a bowl.



2. Cook noodles

Cook the **noodles** in the pan of boiling water for 2 mins or until tender. Drain, then rinse under hot water to prevent the noodles from sticking.



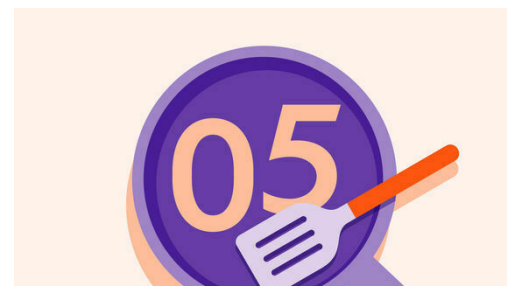
3. Brown beef mince

Meanwhile, heat **1 tsp vegetable oil** in a medium deep frypan over high heat. Cook the **beef mince**, breaking up the lumps with a spoon, for 3-4 mins until browned. Add the **nasi goreng paste** (see Make it milder) and cook, stirring, for 30 secs. Add the **carrot** and cook for 1-2 mins until tender. Add the **noodles** and **sauce mixture** and stir to combine. Remove the pan from the heat.



4. Cook eggs

Heat **2 tsp vegetable oil** in a small frypan over medium heat. Crack **2 eggs** into the pan and cook for 3-4 mins until just set or cooked to your liking. Remove the pan from the heat.



5. Serve up

Divide the **beef noodles** and **cucumber** among bowls. Top with the **fried eggs** and scatter over the **fried shallots**. Enjoy!



6. Make it milder

Nasi goreng paste gives a lovely flavour to the dish but it does have a chilli kick. If you don't like too much heat, reduce by half or to taste.