



# UCOOK

## Creamy Thai Satay Noodles

**with roast butternut, pak choi & cashew nut butter**

This silky satay sauce has a cashew butter and coconut cream base with notes of lime, garlic, ginger, and chilli. Overflowing with pak choi, roast butternut, and rice noodles, it's light, fresh, and flavourful – perfect for between seasons!

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**Hands-On Time:** 35 minutes

**Overall Time:** 55 minutes

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**Serves:** 4 People

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**Chef:** Alex Levett

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 **Vegetarian**

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## Ingredients & Prep

1kg	Butternut <i>peeled (optional), deseeded &amp; cut into bite-size pieces</i>
400g	Pak Choi <i>trimmed</i>
20ml	Vegetable Stock
60g	Fresh Ginger <i>peeled &amp; grated</i>
3	Garlic Cloves <i>peeled &amp; grated</i>
2	Chillies <i>deseeded &amp; thinly sliced</i>
120ml	Cashew Nut Butter
400ml	Coconut Cream
200g	Flat Rice Noodles
2	Limes <i>zested &amp; cut into wedges</i>
15g	Fresh Coriander <i>rinsed &amp; roughly chopped</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey

**1. ROAST THE BUTTERNUT** Preheat the oven to 200°C. Place the butternut pieces on a roasting tray. Coat in oil, season, and spread out evenly. Roast in the hot oven for 35-40 minutes until cooked through and crisping up, shifting halfway.

**2. PAK CHOI PREP** Boil the kettle. Separate the leaves of the trimmed pak choi and rinse well. Finely slice the stems and set aside. Slice the green, leafy parts in half lengthways, keeping them separate from the stems. Dilute the stock with 500ml of boiling water and set aside.

**3. START THE SATAY** When the butternut reaches the halfway mark, place a large pot over a medium heat with a drizzle of oil. When hot, fry the pak choi stems for 4-5 minutes until slightly softened. Add the grated ginger, the grated garlic, and the sliced chilli (to taste). Sauté for another minute until fragrant. Whisk in the cashew butter and 4 tbsp of a sweetener of choice until the pak choi is coated, then vigorously whisk in the coconut cream and diluted stock. Allow to simmer for 8-10 minutes until thickened and silky, stirring occasionally.

**4. WHILE THE SATAY SIMMERS...** Reboil the kettle. Using a shallow bowl, submerge the noodles in boiling water and add a pinch of salt. Give them a stir, cover with a plate, and set aside to soak for 6-8 minutes until cooked through and glassy. Drain on completion, return to the bowl, and toss through some oil to prevent sticking. Replace the plate and set aside to keep warm.

**5. SILKY SATAY CURRY** Once the satay has thickened, whisk in some lime zest and the juice of 4 lime wedges. Stir through the pak choi leaves for 3-4 minutes until wilted. Add in the roast butternut and three-quarters of the chopped coriander. Stir until coated, season to taste, and remove from the heat.

**6. BOWL IT UP!** Make a bed of glossy rice noodles and spoon over the cashew satay butternut. Garnish with the remaining chopped coriander and any remaining chilli to taste. Serve with a lime wedge on the side. Yum!



## Chef's Tip

If not handled correctly, nut butters can sometimes split when cooked. If yours does begin to split, a simple rescue tip is adding a little hot water and whisking vigorously to bring it back together!

## Nutritional Information

Per 100g

Energy	569kJ
Energy	136Kcal
Protein	3g
Carbs	16g
of which sugars	2g
Fibre	1.8g
Fat	6.6g
of which saturated	3.7g
Sodium	192mg

## Allergens

Allium, Sulphites, Tree Nuts

Cook  
within  
4 Days