



UCCOOK

Singapore-style Stir-fry & Pork

with fresh coriander & pickled peppers

Silky egg noodles are coated in a yummy Spice & All Things Nice Thai Red Curry Paste sauce loaded with spring onion, pickled peppers, pork strips and corn. These delicious noodles are then tossed with soy sauce and spinach, and topped with fresh coriander. Ready in no time, but tastes like it took a lot of time!


Hands-on Time: 20 minutes

Overall Time: 35 minutes

Serves: 4 People

Chef: Thea Richter

 **Quick & Easy**

 **Creation Wines | Creation Sauvignon Blanc/Semillon 2020**

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Ingredients & Prep

4 cakes	Egg Noodles
4	Spring Onions
200g	Pickled Bell Peppers
320g	Green Beans
600g	Pork Schnitzels (without crumb)
40ml	NOMU Provençal Rub
200g	Corn
40ml	Spice & All Things Nice Thai Red Curry Paste
60ml	Low Sodium Soy Sauce
80g	Spinach <i>rinsed</i>
15g	Fresh Coriander

From Your Kitchen

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

1. NOODLE TIME Boil the kettle. Fill a pot for the noodles with boiling water, add a pinch of salt, and place over a medium-high heat. Once boiling rapidly, cook the noodles for 7-8 minutes until al dente. Drain on completion, return to the pot, and toss through some oil to prevent sticking.

2. PREP While the noodles are boiling, trim the spring onions. Cut in half lengthways and cut each half into 2cm thick slices. Drain the pickled peppers and roughly slice. Rinse, trim and cut the green beans into thirds.

3. PAN-FRY Pat the pork schnitzels dry with paper towel. Place a pan over high heat with a drizzle of oil. When hot, pan-fry the schnitzels for 30-60 seconds per side until golden and cooked through. You might have to do this step in batches. In the final minute, use a knob of butter (optional) and the rub to baste the schnitzels. Remove from the pan. Slice into strips and season.

4. ALL TOGETHER NOW Return the pan to a medium-high heat with a drizzle of oil. When hot, add the spring onion slices, the sliced pickled pepper, the sliced green beans and the corn. Fry for 3-4 minutes until starting to brown, shifting occasionally. Add the curry paste (to taste) and fry for 1 minute, until fragrant, shifting constantly. Remove from the heat and add the cooked noodles, the pork strips, the soy sauce, a sweetener of choice (to taste), the rinsed spinach, and a splash of water. Mix until the spinach is wilted. Season to taste.

5. AS SIMPLE AS THAT! Plate up the loaded noodles and sprinkle over the picked coriander. Beautiful work, Chef!

Nutritional Information

Per 100g

Energy	556kj
Energy	133kcal
Protein	10.7g
Carbs	17g
of which sugars	3g
Fibre	1.7g
Fat	2.2g
of which saturated	0.7g
Sodium	468mg

Allergens

Egg, Gluten, Allium, Wheat, Sulphites,
Soy, Shellfish/Seafood

Cook
within 2
Days