



# UCCOOK

## Fragrant Coconut & Chilli Mussels

with egg noodles, fresh coriander & chilli oil

**Hands-on Time:** 30 minutes

**Overall Time:** 35 minutes

**Adventurous Foodie:** Serves 1 & 2

**Chef:** Thea Richter

**Wine Pairing:** Bertha Wines | Bertha Sauvignon Blanc

### Nutritional Info

	Per 100g	Per Portion
Energy	495kJ	4066kJ
Energy	118kcal	973kcal
Protein	5g	41.3g
Carbs	11g	88g
of which sugars	1.7g	14.1g
Fibre	0.7g	6g
Fat	6g	49.3g
of which saturated	4.1g	34g
Sodium	109mg	895mg

**Allergens:** Egg, Gluten, Allium, Wheat, Shellfish

**Spice Level:** Mild

Eat Within 1 Day

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
1 cake	2 cakes	Egg Noodles
150g	300g	Pak Choi <i>trim at the base, separate leaves &amp; rinse thoroughly</i>
1	1	Onion <i>peel &amp; finely dice ½ [1]</i>
1	1	Garlic Clove <i>peel &amp; grate</i>
15g	30g	Fresh Ginger <i>peel &amp; grate</i>
1	1	Fresh Chilli <i>rinse, trim, deseed &amp; finely slice</i>
200ml	400ml	Coconut Cream
200g	400g	Mussels
3g	5g	Fresh Coriander <i>rinse &amp; pick</i>
5ml	10ml	Chilli Oil
1	1	Spring Onion <i>rinse, trim &amp; finely slice</i>
10ml	20ml	Lemon Juice

## From Your Kitchen

Oil (cooking, olive or coconut)  
Seasoning (salt & pepper)  
Water

**1. OODLES OF NOODLES** Bring a pot of salted water to a boil for the noodles. Cook the noodles until al dente, 7-8 minutes. Drain and rinse in cold water.

**2. GOLDEN PAK CHOI** Finely slice the pak choi stems and set aside. Slice the leafy parts in half lengthways, keeping them separate from the stems. Place a pot over medium-high heat with a drizzle of oil. When hot, add the onion and the pak choi stems and fry until golden, 4-5 [5-6] minutes (shifting occasionally). Lightly season.

**3. FRAGRANT MUSSELS** When the onion & pak choi stems are soft, add the garlic, the ginger, and ½ the chilli (to taste) to the pot. Fry until fragrant, 1-2 minutes (shifting constantly). Add the coconut cream, 100ml [200ml] of water, the mussels, and seasoning. Cover and simmer until the mussels are heated through, 3-5 minutes. In the final 1-2 minutes, stir through the pak choi leaves until wilted. Remove from the heat and season if necessary.

**4. TIME TO DINE!** Bowl up the noodles. Pour over the coconut sauce and mussels. Drizzle over the chilli oil, sprinkle over the coriander, the remaining chilli (to taste), and the spring onion. Drizzle over the lemon juice (to taste). Delish, Chef!