



# UCOOK

## Vermicelli Beef Noodles

with UCOOK Asian sauce & spring onions

Save this recipe in a special place, Chef, because this is your new secret weapon for dinner after a loooong day. Treat yourself to dainty but delicious vermicelli noodles, which have soaked up an umami-rich UCOOK Asian sauce. Served with charred corn, browned beef strips, crunchy peanuts & pickled peppers.

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**Hands-on Time:** 20 minutes

**Overall Time:** 25 minutes

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**Serves:** 4 People

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**Chef:** Samantha du Toit

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Quick & Easy

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Waterford Estate | Waterford Grenache Noir

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### Ingredients & Prep

200g	Rice Vermicelli Noodles
600g	Free-range Beef Strips
200g	Corn
4	Spring Onions <i>rinse, trim &amp; finely slice, keeping the white &amp; green parts separate</i>
4 units	UCOOK Asian Sauce
40g	Peanuts
80g	Pickled Peppers <i>drain</i>

### From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Paper Towel

**1. NOW, FOR THE NOODLES** Boil the kettle. Place the noodles in a bowl and submerge in boiling water. Season and set aside to rehydrate, 10-12 minutes. Drain and toss through a drizzle of olive oil.

**2. ON TO THE BEEF** Place a pan over medium-high heat with a drizzle of oil. Pat the beef strips dry with paper towel. When hot, sear the beef until browned, 30-60 seconds (shifting occasionally). Remove from the pan and season. You may need to do this step in batches.

**3. START THE CORN & SPRING ONIONS** Return the pan to medium-high heat with a drizzle of oil. When hot, fry the corn until lightly charred, 4-6 minutes (shifting occasionally). In the final 1-2 minutes, add the spring onion whites. Pour in the Asian sauce and simmer until warmed through, 3-4 minutes. Add the beef strips, mix to combine, and season.

**4. YES, YOU'RE DONE!** Bowl up the noodles. Top with the Asian beef. Scatter over the peanuts and the drained peppers, and garnish with the spring onion greens.

### Nutritional Information

Per 100g

Energy	757kJ
Energy	181kcal
Protein	13.6g
Carbs	20g
of which sugars	3.8g
Fibre	1.1g
Fat	5.5g
of which saturated	1.4g
Sodium	284mg

### Allergens

Gluten, Allium, Peanuts, Wheat,  
Sulphites, Fish, Soy, Shellfish

Eat  
Within  
4 Days