



# U C O O K

— COOKING MADE EASY

## Speedy Korma Noodles

**with charred green pepper, caramelised mushrooms & peanuts**

The swift veggie satisfaction you've been craving! Indulge in glassy noodles submerged in creamy, korma-curried broccoli, green pepper, baby tomatoes, and mushrooms. With chilli flakes, peanuts, and lime providing added flavour flair.

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**Hands-On Time:** 30 minutes

**Overall Time:** 40 minutes

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**Serves:** 4 People

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**Chef:** Thandi Mamacos

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 **Vegetarian**

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## Ingredients & Prep

60g	Peanuts
250g	Button Mushrooms
3	Green Pepper <i>deseeded &amp; sliced into thin strips</i>
4	Spring Onion <i>finely sliced</i>
400g	Baby Tomatoes <i>rinsed &amp; halved</i>
80ml	Spice And All Things Nice Korma Curry Paste
400ml	Coconut Cream
20ml	Vegetable Stock
200g	Flat Rice Noodles
2	Lime <i>zested &amp; cut into wedges</i>
10ml	Chilli Flakes
10g	Fresh Coriander <i>rinsed &amp; roughly chopped</i>

## From Your Kitchen

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

**1. TOAST THE PEANUTS & PREP THE SHROOMS** Place a large pan or wok (that has a lid) over a medium heat. When hot, toast the peanuts for 3-5 minutes until golden, shifting occasionally. Remove from the pan on completion and set aside. Roughly chop when cool enough to handle. Gently wipe the mushrooms clean with damp cloth or paper towel and cut into quarters.

**2. VEGGIE FRY-UP** Return the pan or wok to a medium-high heat with a drizzle of oil. When hot, fry the sliced green pepper for 4-5 minutes until lightly charred. Add three-quarters of the sliced spring onion and sauté for 1-2 minutes until browned. Add the quartered mushrooms and fry for 5-6 minutes until caramelised, shifting occasionally. On completion, transfer to a bowl and set aside. Keeping the pan or wok over the heat, add another drizzle of oil if necessary. When hot, fry the halved baby tomatoes for 3-4 minutes until soft, shifting occasionally. On completion, place in the bowl of mushrooms and peppers.

**3. CREAMY KORMA SAUCE** Return the pan or wok to a low heat with another drizzle of oil. When hot, fry the curry paste for 2-3 minutes until fragrant, shifting constantly. Add a small splash of water and stir it into the paste to deglaze. Increase the heat to medium and stir in the coconut cream, the stock, and 250ml of water. Stir or whisk until the curry paste combines with the liquid. Allow to simmer for 10-12 minutes until thickened, stirring occasionally.

**4. WHILE THE CURRY IS SIMMERING...** Boil 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 and glassy. Drain on completion, toss through some oil to prevent sticking, and set aside for serving.

**5. ADD SOME FINAL TOUCHES** When the sauce has finished simmering, add in the cooked veggies and toss to coat. Stir through the juice of 4 lime wedges, some lime zest, and the chilli flakes to taste. Remove from the heat on completion.

**6. GRAB A BOWL, CHEF!** Dish up some rice noodles and spoon over the vegetable korma curry. Sprinkle over the chopped, toasted peanuts, the remaining spring onion, and the chopped coriander. Garnish with any remaining chilli flakes and lime zest to taste. Serve with a lime wedge on the side and enjoy!



## Chef's Tip

Always add curry paste to your taste preference — you don't have to add it all! When the sauce is nearing completion, taste to test the spice levels. If you'd like to increase the heat, gradually stir in any remaining curry paste.

## Nutritional Information

Per 100g

Energy	547kJ
Energy	131Kcal
Protein	3.4g
Carbs	14g
of which sugars	1.5g
Fibre	1.7g
Fat	7.2g
of which saturated	4.2g
Sodium	254mg

## Allergens

Allium, Peanuts, Sulphites

Cook  
within 3  
Days