



# UCCOOK

## Singapore-style Stir-fry & Pork

**with fresh coriander & pickled peppers**

Silky egg noodles are coated in a yummy 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!

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**Hands-on Time:** 15 minutes

**Overall Time:** 30 minutes

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**Serves:** 1 Person


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**Chef:** Thea Richter

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 Quick & Easy

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 Creation Wines | Creation Sauvignon Blanc/Semillon 2020

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## Ingredients & Prep

1 cake	Egg Noodles
1	Spring Onion
50g	Pickled Bell Peppers
80g	Green Beans
150g	Pork Schnitzel (without crumb)
10ml	NOMU Provençal Rub
50g	Corn
10ml	Spice & All Things Nice Thai Red Curry Paste
15ml	Low Sodium Soy Sauce
20g	Spinach <i>rinsed</i>
4g	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 onion. 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 schnitzel dry with paper towel. Place a pan over high heat with a drizzle of oil. When hot, pan-fry the schnitzel for 30-60 seconds per side until golden and cooked through. In the final minute, use a knob of butter (optional) and the rub to baste the schnitzel. 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 2-3 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