



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.

Hands-on Time: 20 minutes

Overall Time: 25 minutes

Serves: 3 People

Chef: Samantha du Toit

Quick & Easy

Waterford Estate | Waterford Grenache Noir

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Ingredients & Prep

150g	Rice Vermicelli Noodles
450g	Free-range Beef Strips
150g	Corn
3	Spring Onions <i>rinse, trim & finely slice, keeping the white & green parts separate</i>
3 units	UCOOK Asian Sauce
30g	Peanuts
60g	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