



UCOOK

Curried Coconut Ramen

with baby marrow & button mushrooms

Al dente rice noodles float in a beautiful vegetable broth together with lightly golden onion & pepper strips, a kick of fresh chilli, coconut milk, earthy mushrooms, charred baby marrow and pops of corn. This is all brought together with a dash of soy sauce. It's yummy umami for dinner today, Chef!


Hands-on Time: 35 minutes

Overall Time: 45 minutes

Serves: 3 People

Chef: Megan Bure

 Veggie

 Creation Wines | Creation
Viognier/Roussanne

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Ingredients & Prep

150g	Flat Rice Noodles
375g	Button Mushrooms <i>wiped clean & roughly sliced</i>
30ml	Medium Curry Powder
300g	Baby Marrow <i>wiped clean & roughly sliced</i>
150g	Corn
15ml	Vegetable Stock
2	Onions <i>1½ peeled & finely sliced</i>
2	Bell Peppers <i>1½ rinsed, deseeded & cut into thin strips</i>
2	Fresh Chillies <i>rinsed, trimmed, deseeded & finely sliced</i>
300ml	Coconut Milk
45ml	Low Sodium Soy Sauce

From Your Kitchen

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

1. NOW, THE NOODLES Boil the kettle. Place the noodles in a bowl and submerge in boiling water. Season and set aside to rehydrate, 8-10 minutes. Drain and rinse in cold water.

2. CURRY MUSHROOMS Boil the kettle. Place a pan over medium-high heat with a drizzle of oil. When hot, fry the sliced mushrooms until golden, 6-7 minutes (shifting occasionally). In the final 1-2 minutes, add the curry powder (to taste) and another drizzle of oil, if necessary. Fry until fragrant. Remove from the pan and season.

Nutritional Information

Per 100g

Energy	325kJ
Energy	78kcal
Protein	2.3g
Carbs	12g
of which sugars	2.3g
Fibre	2.1g
Fat	2.7g
of which saturated	2.1g
Sodium	119mg

Allergens

Gluten, Allium, Wheat, Sulphites, Soy

Cook
within 3
Days