



# U C O O K

— COOKING MADE EASY

## Hong Kong XO Noodles

**with caramelised mushrooms, edamame beans & vegan XO sauce**

This delectable, seafood-free XO sauce was especially made for us by Cape Town establishment, Sepial's Kitchen! Its umami flavours surround egg noodles, edamames, and portobello mushies, with a bite from spring onion and homemade chilli oil.

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**Hands-On Time:** 25 minutes

**Overall Time:** 45 minutes

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**Serves:** 2 People

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**Chef:** Samantha Finnegan

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 **Vegetarian**

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## Ingredients & Prep

10ml	White Sesame Seeds
1	Fresh Chilli <i>deseeded &amp; finely sliced</i>
2 cakes	Egg Noodles
30ml	Rice Wine Vinegar
250g	Portobellini Mushrooms
60ml	Sepial's Vegan XO Sauce
30ml	Low Sodium Soy Sauce
10ml	Vegetable Stock
100g	Edamame Beans
240g	Carrot <i>peeled &amp; grated</i>
2	Spring Onion <i>roughly sliced</i>
5g	Fresh Coriander <i>rinsed &amp; roughly chopped</i>

## From Your Kitchen

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

**1. TOASTED SEEDS & CHILLI OIL** Boil a full kettle for step 2. Place the sesame seeds in a pan over a medium heat. Toast for 2-4 minutes until lightly browned, shifting occasionally. Remove from the pan on completion and set aside to cool. Keep the pan on the heat and add a drizzle of oil. When hot, fry three-quarters of the sliced chilli for 2-3 minutes until fragrant, shifting constantly. On completion, transfer both the chilli and oil to a small bowl and set aside to infuse.

**2. TANGY NOODLES** Place a pot over a medium-high heat, fill with boiling water, and add a pinch of salt. Once boiling, cook the noodles for 7-8 minutes until al dente. Drain on completion, add a drizzle of oil, and pour over half of the vinegar. Toss to coat and set aside.

**3. THE XO IS A GO!** Gently wipe the mushrooms clean with damp cloth or paper towel and roughly slice. Return the pan to a medium-high heat with another drizzle of oil. When hot, fry the mushrooms for 5-6 minutes until soft and caramelised. Pour in the XO sauce, the soy sauce, the other half of the vinegar, and 150ml of hot water. Stir through the stock and add the infused chilli oil to taste. Mix until the mushrooms are coated and bring to a simmer. Cook for 7-10 minutes until slightly reduced, stirring occasionally.

**4. FINAL ADDITIONS** When the sauce is nearing completion, add in the edamame beans and grated carrot, and toss until heated through. Then, gently stir through the cooked noodles for about 2 minutes until coated and reheated.

**5. BOWL UP SOME DINS!** Dish up the glorious XO mushrooms and noodles, making sure to include a hearty helping of sauce. Finish off with the sliced spring onion, toasted sesame seeds, and chopped coriander. Sprinkle over the remaining fresh chilli to taste. Gorgeous, Chef!



## Chef's Tip

To cook food 'al dente' means that it should still be firm when bitten. It must be tender, but not soft. This typically refers to pasta, but also applies to other grains. Taste the noodles as they cook to make sure you get them just right!

## Nutritional Information

Per 100g

Energy	572kJ
Energy	137Kcal
Protein	5.5g
Carbs	17g
of which sugars	2.5g
Fibre	2g
Fat	5.6g
of which saturated	0.8g
Sodium	412mg

## Allergens

Egg, Gluten, Allium, Sesame, Wheat, Sulphites, Soy

Cook  
within 3  
Days