



QCOOK

Spiced Pork Belly & Vermicelli Noodles

with edamame beans & smashed cucumber

Hands-on Time: 20 minutes

Overall Time: 35 minutes

Fan Faves: Serves 1 & 2

Chef: Kate Gomba

Wine Pairing: Paul Cluver | Village Chardonnay

Nutritional Info	Per 100g	Per Portion
Energy	857kJ	6628kJ
Energy	205kcal	1586kcal
Protein	4.3g	33.1g
Carbs	13g	103g
of which sugars	4.8g	37.4g
Fibre	1.2g	9.6g
Fat	14.9g	115.3g
of which saturated	5.3g	41.1g
Sodium	386mg	2983mg

Allergens: Sulphites, Shellfish, Gluten, Tree Nuts, Sugar Alcohol (Sweetener), Wheat, Soya, Allium

Spice Level: Mild

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
100g	200g	Cucumber <i>rinse</i>
200g	400g	Pork Belly Pieces
20ml	40ml	Black Vinegar
50g	100g	Rice Vermicelli Noodles
2,5ml	5ml	Dried Chilli Flakes
10g	20g	Cashew Nuts
40g	80g	Edamame Beans
120g	240g	Carrot
1	1	Onion <i>peel & finely slice ½ [1]</i>
75ml	150ml	Spicy Umami Blend <i>(40ml [80ml] Oyster Sauce, 15ml [30ml] Sweet Indo Soy Sauce, 15ml [30ml] Rice Wine Vinegar & 5ml [10ml] Gochujang)</i>
3g	5g	Fresh Coriander <i>rinse, pick & roughly chop</i>

From Your Kitchen

Oil (cooking, olive OR coconut)

Seasoning (Salt & Pepper)

Water

Rolling Pin

Paper Towel

1. SMASHED CUCUMBER Boil the kettle. Using a rolling pin or bottle, smash the cucumber, slice into bite-sized pieces, and add to a bowl. Mix in the black vinegar, the chilli flakes (to taste), toss to combine, and add seasoning.

2. NOODLES Place the noodles in a bowl and submerge in boiling water. Season and set aside to rehydrate, 6-8 minutes. Drain and rinse in cold water.

3. TOAST Roughly chop the cashews. Place in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

4. PORK BELLY Return the pan to medium-high heat with a light drizzle of oil. Pat the pork dry with paper towel, cut into strips, removing any bones, and season. When hot, sear the pork until crispy, golden brown, and cooked through, 8-10 minutes (shifting occasionally). Remove from the pan.

5. EDAMAME Submerge the edamame beans in salted boiling water until plumped up, 3-4 minutes. Drain and set aside.

6. ALL TOGETHER Rinse, trim, peel and cut the carrot into matchsticks. Return the pan to medium-high heat with a drizzle of oil. Fry the onion and the carrot until lightly golden, 6-7 minutes. Add the noodles, pork strips, and spicy umami blend. Mix until coated and sticky 3-4 minutes. Remove from the heat, mix in edamame beans, and season (to taste).

7. DINNER IS READY Bowl up the loaded noodles, scatter over the nuts, side with the smashed cucumber, and garnish with the coriander. Cheers, Chef!