



# UCOOK

## Sweet & Savoury Hoisin Pork Noodle Bowl

with spring onion & sesame seeds

Expect loads of umami in each bite as you dine on this superb combination of sweet and savoury flavours. Al dente egg noodles are coated in a special UCOOK tangy hoisin sauce, together with strips of pork schnitzel and carrot matchsticks. Served with a mayo drizzle and toasted sesame seeds.

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**Hands-on Time:** 25 minutes

**Overall Time:** 40 minutes

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**Serves:** 3 People

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**Chef:** Jemimah Smith

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Simple & Save

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Deetlefs Wine Estate | Deetlefs Stonecross  
Pinotage

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## Ingredients & Prep

15ml	White Sesame Seeds
3 cakes	Egg Noodles
360g	Carrot <i>rinse, trim, peel &amp; cut into thin matchsticks</i>
450g	Pork Schnitzel (without crumb)
2	Spring Onions <i>rinse, trim &amp; finely slice, keeping the white &amp; green parts separate</i>
120ml	Tangy Hoisin <i>(37,5ml Rice Wine Vinegar, 75ml Hoisin Sauce &amp; 7,5ml Fish Sauce)</i>
125ml	Tangy Mayo

## From Your Kitchen

Oil (cooking, olive or coconut)  
Seasoning (salt & pepper)  
Water  
Paper Towel  
Sugar/Sweetener/Honey  
Butter (optional)

**1. OPEN (WITH) SESAME** Place the sesame seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

**2. OODLES OF NOODLES** Bring a pot of salted water to a boil for the noodles. Cook the noodles until al dente, 1-2 minutes. Drain and rinse in cold water.

**3. GOLDEN CARROTS** Place a pan over medium-high heat with a drizzle of oil or a knob of butter (optional). When hot, fry the carrots matchsticks until starting to soften, 6-8 minutes. Remove from the pan, season and set aside.

**4. HEAVENLY HOISIN SCHNITZEL** Return the pan to medium-high heat with a drizzle of oil (if necessary). Pat the schnitzel dry with paper towel and cut into 1cm strips lengthwise. When hot, sear the schnitzel and spring onion whites until browned, 1-2 minutes (shifting occasionally). Turn down the heat and add back the carrots along with the tangy hoisin sauce, 150ml of water and a sweetener (to taste). Simmer until slightly reduced, 2-3 minutes.

**5. COAT IN FLAVOUR** Remove the pan from the heat and add the cooked egg noodles. Toss to coat the noodles in the hoisin sauce.

**6. MMMAYO** In a small bowl, add the mayo. Mix water in with the mayo in 5ml increments until drizzling consistency. Set aside.

**7. SENSATIONAL SUPPER** Plate up the loaded noodles. Drizzle over the mayo dressing. Top with the toasted sesame seeds and garnish with the spring onion greens.

## Nutritional Information

Per 100g

Energy	762kJ
Energy	182kcal
Protein	10.3g
Carbs	19g
of which sugars	5.6g
Fibre	1.3g
Fat	7.2g
of which saturated	1.1g
Sodium	315mg

## Allergens

Egg, Gluten, Allium, Sesame, Wheat, Sulphites, Sugar Alcohol (Xylitol), Fish, Soy, Shellfish

Eat  
Within  
2 Days