



# UCOOK

## Coconut & Peanut Ramen

with pak choi & chilli flakes

Although a simple seaweed-based stock, dashi takes this ramen to a whole new culinary level that will set a new standard for you in Japanese cooking. Swirled with coconut cream, garlic, ginger, chilli & a special UCOOK ramen base, the pak choi, tofu & egg noodles all slurp up this umami-fied broth. Just like you will, Chef!

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**Hands-on Time:** 35 minutes

**Overall Time:** 50 minutes

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**Serves:** 3 People

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**Chef:** Jenna Peoples

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Veggie

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Paul Cluver | Village Chardonnay

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## Ingredients & Prep

3 cakes	Egg Noodles
330g	Non-GMO Tofu <i>drain &amp; cut into bite-sized cubes</i>
60g	Peanuts <i>finely chop</i>
2	Onions <i>peel &amp; roughly slice</i>
450g	Pak Choi <i>trim at the base, &amp; rinse</i>
2	Garlic Cloves <i>peel &amp; grate</i>
30g	Fresh Ginger <i>peel &amp; grate</i>
2	Fresh Chillies <i>thinly slice</i>
15ml	Dashi Granules
600ml	Coconut Cream
90ml	Ramen Base <i>(60ml [80ml])#7DA0D7 Low Sodium Soy Sauce &amp; 30ml [40ml])#7DA0D7 Rice Wine Vinegar)</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Seasoning (salt & pepper)  
Water

**1. OODLES OF NOODLES** Bring a pot of salted water to a boil for the noodles. Cook the noodles until al dente, 7-8 minutes. Drain and rinse in cold water.

**2. TASTY TOFU** Place a pan over medium-high heat with a drizzle of oil. When hot, fry the tofu until golden and crispy, 2-3 minutes per side. Remove from the pan and set aside. Return the pan to medium heat. Toast the peanuts until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

**3. PAK CHOI** Roughly slice the stems of the pak choi and cut the leaves in half lengthways.

**4. DELISH DASHI DISH** Return the pan to a medium heat with a drizzle of oil. When hot, fry the onions and the pak choi stems until charred and softening, 6-7 minutes (shifting occasionally). Add the garlic, the ginger and some of the sliced chilli (to taste). Fry until fragrant, 30-60 seconds (shifting constantly). Add the dashi granules, the coconut cream, the ramen base and 300ml [400ml])#7DA0D7 of water. Simmer until slightly reduced, 4-5 minutes (stirring occasionally). Add the egg noodles, pak choi leaves, and the crispy tofu. Mix until the pak choi leaves are wilted, 1-2 minutes. Season.

**5. BOWL 'EM OVER** Bowl up the saucy noodles and veg. Top with the toasted peanuts and some of the remaining chilli (to taste) and there you have it, Chef!

## Nutritional Information

Per 100g

Energy	561kJ
Energy	134kcal
Protein	4.9g
Carbs	12g
of which sugars	1.9g
Fibre	1.1g
Fat	7.4g
of which saturated	4.7g
Sodium	390mg

## Allergens

Egg, Gluten, Allium, Peanuts, Wheat,  
Sulphites, Fish, Soy, Shellfish

Eat  
Within  
4 Days