



QCOOK

Spiced Pork Belly & Vermicelli Noodles

with edamame beans & smashed cucumber

Hands-on Time: 35 minutes

Overall Time: 50 minutes

Fan Faves: Serves 3 & 4

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 3	[Serves 4]	
300g	400g	Cucumber <i>rinse</i>
600g	800g	Pork Belly Pieces
150g	200g	Rice Vermicelli Noodles
60ml	80ml	Black Vinegar
7,5ml	10ml	Dried Chilli Flakes
30g	40g	Cashew Nuts
120g	160g	Edamame Beans
360g	480g	Carrot
2	2	Onions <i>peel & finely slice 1½ [2]</i>
225ml	300ml	Spicy Umami Blend <i>(120ml [160ml] Oyster Sauce, 45ml [60ml] Sweet Indo Soy Sauce, 45ml [60ml] Rice Wine Vinegar & 15ml [20ml] Gochujang)</i>
8g	10g	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, 10-12 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, 8-10 minutes. Add the noodles, pork strips, and spicy umami blend. Mix until coated and sticky 5-6 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!