



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.

Hands-on Time: 20 minutes

Overall Time: 35 minutes

Serves: 2 People

Chef: Jemimah Smith

Simple & Save

Deetlefs Wine Estate | Deetlefs Stonecross
Pinotage

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Ingredients & Prep

10ml	White Sesame Seeds
2 cakes	Egg Noodles
240g	Carrot <i>rinse, trim, peel & cut into thin matchsticks</i>
300g	Pork Schnitzel (without crumb)
1	Spring Onion <i>rinse, trim & finely slice, keeping the white & green parts separate</i>
80ml	Tangy Hoisin <i>(25ml Rice Wine Vinegar, 50ml Hoisin Sauce & 5ml Fish Sauce)</i>
80ml	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, 4-6 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, 100ml 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