

UCCOOK

The Perfect Pork Pad Thai

with a tangy Thai sauce & toasted coconut

Pork is served on a bed of rice noodles to soak up a flavoursome tamarind, fish & soy sauce dressing! Accompanied by pak choi, coriander, lemon and spring onion, plus an optional egg if you so desire! Finished off with an unusual suspect: toasted coconut! Your taste buds don't know what's about to hit them!

Hands-on Time: 20 minutes

Overall Time: 30 minutes

Serves: 3 People

Chef: Alex Levett

 Quick & Easy

 Waterford Estate | Range Chardonnay 2018

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Ingredients & Prep

150g	Flat Rice Noodles
45g	Coconut Flakes
480g	Pork Neck Steak <i>cut into bite-sized pieces</i>
3	Spring Onions <i>finely sliced, keeping the white & green parts separate</i>
3	Garlic Cloves <i>peeled & grated</i>
300g	Cabbage <i>roughly sliced</i>
157,5ml	Pad Thai Dressing <i>(45ml Fish Sauce, 45ml Tamarind Paste, 45ml Sugar & 22,5ml Low Sodium Soy Sauce)</i>
300g	Pak Choi <i>trimmed at the base & sliced in half lengthways</i>
12g	Fresh Coriander <i>rinsed & roughly chopped</i>
2	Lemons <i>cut into wedges</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Egg/s (optional)

1. PREPARE THE NOODS Boil the kettle. Using a shallow bowl, submerge the noodles in boiling water and add a pinch of salt. Give them a stir, cover with a plate, and set aside to soak for 8-10 minutes until cooked through and glassy. Drain on completion and toss through some oil to prevent sticking.

2. COCO COCONUT Place the coconut flakes in a pan over a medium heat. Toast for 2-4 minutes until lightly golden, shifting occasionally. Remove from the pan on completion and set aside to cool.

3. PAD THAI FRY Return the pan to a high heat with a drizzle of oil. When hot, add the pork pieces and brown for 3-4 minutes, shifting occasionally. Once browned, remove from the pan, season, and set aside. Return the pan on a medium heat with a drizzle of oil if necessary. Add the spring onion whites and grated garlic and fry for 1-2 minutes until fragrant. Add the sliced cabbage and fry for 1-2 minutes. Stir through the pad thai dressing, cooked noodles, halved pak choi, the pork and simmer for 3-4 minutes until the noodles are warmed through and the leaves are wilted.

4. OPTIONAL EGG Push the noodle mix to one side in the pan, leaving a space to crack 2 eggs. Scramble the eggs with your spatula or wooden spoon and sauté until cooked to your preference. Once cooked, mix through the noodle mixture. Add $\frac{3}{4}$ of the chopped coriander, a squeeze of lemon juice, and some seasoning to taste.

5. PAD THAI TIME Plate up your pad thai noodles. Sprinkle over the toasted coconut. Garnish with the sliced spring onion greens, remaining coriander and a lemon wedge. Tuck in!



Chef's Tip

If you're feeling fancy, slice the green parts of the spring onion into long, thin strips and place them in a bowl of ice water to make them curly for your garnish!

Nutritional Information

Per 100g

Energy	651kJ
Energy	156kcal
Protein	7.2g
Carbs	15g
of which sugars	5.1g
Fibre	1.6g
Fat	7.8g
of which saturated	3.8g
Sodium	360.9mg

Allergens

Gluten, Allium, Wheat, Sulphites, Fish, Soy, Shellfish/Seafood

Cook
within 2
Days