



UCCOOK

Alvi's Drift Thai Pork & Noodles

with broccoli & fresh chilli

Succulent pork fillet, peanut butter, soy sauce, chilli & coconut milk come together to create the most luscious and flavourful Thai peanut pork. It is served with roasted broccoli and glassy rice noodles. Your taste buds will thank you, Chef!


Hands-on Time: 30 minutes

Overall Time: 35 minutes

Serves: 4 People

Chef: Alvi's Drift

 **Quick & Easy**

 **No paired wines**

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Ingredients & Prep

300g	Rice Vermicelli Noodles
400g	Broccoli Florets <i>rinsed & cut into bite-sized pieces</i>
20ml	NOMU Roast Rub
600g	Pork Fillet <i>patted dry with paper towel & cut into 1-2cm thick strips</i>
2	Garlic Cloves <i>peeled & grated</i>
2	Fresh Chillies <i>rinsed, de-seeded & finely chopped</i>
40ml	Spice & All Things Nice Thai Red Curry Paste
60ml	Lemon Juice
20ml	Low Sodium Soy Sauce
400ml	Coconut Milk
60ml	Peanut Butter

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Paper Towel

1. RICE NOODLES Boil the kettle. 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.

2. WE WILL BROCC YOU! Place a pan (with a lid) over medium-high heat with a drizzle of oil. When hot, fry the broccoli pieces until lightly charred, 6-7 minutes. Add a splash of water and ½ the NOMU rub, cover with the lid, and simmer until cooked but still al dente, 1-2 minutes. Remove from the pan and season.

3. GOLDEN PORK Return the pan to medium heat with a drizzle of oil. When hot, sear the pork strips until golden and cooked through, 1-2 minutes per side. Remove from the pan and set aside.

4. CURRY CURRY, HOW HE THRILLS ME! Return the pan to medium heat with a drizzle of oil. When hot, add the grated garlic, ½ the chopped chilli (to taste), the remaining rub, and the curry paste (to taste). Fry until fragrant, 2-3 minutes (shifting constantly).

5. ALMOST THERE Add the lemon juice, the soy sauce, a sweetener, the coconut milk, and 400ml of warm water to the pan. Mix until fully combined. Reduce the heat and leave to simmer until slightly reduced and thickened, 10-12 minutes (stirring occasionally).

6. FINISHING TOUCHES When the sauce has 2-3 minutes remaining, stir through the peanut butter and the cooked pork. Remove from the heat, add ½ the broccoli, and season.

7. PORK & PEANUT PERFECTION! Bowl up the rice noodles and Thai peanut pork. Top with the remaining broccoli and sprinkle over the remaining chilli for more heat. Tuck in, Chef!

Nutritional Information

Per 100g

Energy	659kJ
Energy	158kcal
Protein	10g
Carbs	16g
of which sugars	0.8g
Fibre	1.3g
Fat	6.4g
of which saturated	3.8g
Sodium	152.2mg

Allergens

Gluten, Allium, Peanuts, Wheat, Sulphites, Soy

Cook
within 2
Days