



QCOOK

Ginger Noodles & Caramelised Mushrooms

with chilli flakes & fresh spring onions

Hands-on Time: 25 minutes

Overall Time: 40 minutes

Veggie: Serves 1 & 2

Chef: Hellen Mwanza

Wine Pairing: Sophie Germanier Organic | Chardonnay Organic

Nutritional Info

	Per 100g	Per Portion
Energy	474kj	1953kj
Energy	113kcal	467kcal
Protein	3.7g	15.1g
Carbs	18g	73g
of which sugars	2.6g	10.8g
Fibre	2g	8.4g
Fat	3.4g	13.8g
of which saturated	0.8g	3.2g
Sodium	161mg	663mg

Allergens: Sulphites, Gluten, Sesame, Wheat, Soya, Allium

Spice Level: Moderate

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
50g	100g	Flat Rice Noodles
125g	250g	Mixed Exotic Mushrooms <i>wipe clean & slice into bite-sized pieces</i>
1	1	Onion <i>peel & roughly slice ½ [1]</i>
15ml	30ml	Balsamic Vinegar
20ml	40ml	Sesame Soy <i>(5ml [10ml] Sesame Oil & 15ml [30ml] Low Sodium Soy Sauce)</i>
10ml	20ml	Tahini
10g	20g	Fresh Ginger <i>peel & grate</i>
1	2	Garlic Clove/s <i>peel & grate</i>
5ml	10ml	Dried Chilli Flakes
1	1	Spring Onion <i>rinse, trim & finely slice</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water
Sugar/Sweetener/Honey

1. OODLES OF NOODLES Boil the kettle. Place the noodles in a bowl and submerge in boiling water. Season, and set aside to rehydrate, 10-12 minutes. Drain, reserving a cup of noodle water, and rinse in cold water to stop the cooking process.

2. CARAMELISATION STATION Place a pan over medium heat with a drizzle of oil. When hot, fry the mushrooms and the onions until caramelised, 10-12 minutes (shifting occasionally). At the halfway mark, add a sweetener. Remove from the pan, season, and cover.

3. MAKE THE SAUCE In a small bowl, combine the balsamic vinegar, the sesame soy, the tahini, 10ml [20ml] of sweetener, and 50ml [100ml] of warm water, and set aside. Return the pan to medium heat with a drizzle of oil. When hot, fry the ginger, the garlic, and the chilli flakes (to taste) until fragrant, 1-2 minutes. Add the tahini mixture and simmer until warmed through, 2-3 minutes.

4. ALL TOGETHER To the pan with the sauce, add the noodles and the caramelised onions and mushrooms, and mix until warmed through. Add a splash of the reserved noodle water if it's too thick, and season.

5. TIME TO EAT Make a bed of the loaded noodles. Garnish with the spring onion. Well done, Chef!