



# UCCOOK

## Coconut & Peanut Ramen

with pak choi & chilli flakes

**Hands-on Time:** 40 minutes

**Overall Time:** 55 minutes

**Veggie:** Serves 3 & 4

**Chef:** Jenna Peoples

**Wine Pairing:** Paul Cluver | Village Chardonnay

Nutritional Info	Per 100g	Per Portion
Energy	551kj	4196kj
Energy	132kcal	1004kcal
Protein	4.5g	34g
Carbs	11g	85g
of which sugars	1.9g	14.2g
Fibre	1.1g	8g
Fat	7.4g	57.1g
of which saturated	4.6g	35g
Sodium	205mg	1559mg

**Allergens:** Egg, Gluten, Allium, Peanuts, Wheat, Sulphites, Soy

**Spice Level:** Hot

Eat Within 4 Days

## Ingredients & Prep Actions:

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Serves 3	[Serves 4]	
3 cakes	4 cakes	Egg Noodles
330g	440g	Non-GMO Tofu <i>drain &amp; cut into bite-sized cubes</i>
60g	80g	Peanuts <i>finely chop</i>
2	2	Onions <i>peel &amp; roughly slice</i>
450g	600g	Pak Choi <i>trim at the base, &amp; rinse</i>
2	2	Garlic Cloves <i>peel &amp; grate</i>
30g	40g	Fresh Ginger <i>peel &amp; grate</i>
2	2	Fresh Chillies <i>thinly slice</i>
2	2	Vegetable Stock Sachets
600ml	800ml	Coconut Cream
90ml	120ml	Ramen Base <i>(60ml [80ml] Low Sodium Soy Sauce &amp; 30ml [40ml] Rice Wine Vinegar)</i>

## From Your Kitchen

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Oil (cooking, olive or coconut)  
Seasoning (salt & pepper)  
Water

**1. OODLES OF NOODLES** Bring a pot of salted water to a boil for the noodles. Cook the noodles until al dente, 7-8 minutes. Drain and rinse in cold water.

**2. TASTY TOFU** Place a pan over medium-high heat with a drizzle of oil. When hot, fry the tofu until golden and crispy, 2-3 minutes per side. Remove from the pan and set aside. Return the pan to medium heat. Toast the peanuts until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

**3. PAK CHOI** Roughly slice the stems of the pak choi and cut the leaves in half lengthways.

**4. DELISH DISH** Return the pan to medium heat with a drizzle of oil. When hot, fry the onions and the pak choi stems until charred and softening, 6-7 minutes (shifting occasionally). Add the garlic, the ginger and some of the sliced chilli (to taste). Fry until fragrant, 30-60 seconds (shifting constantly). Add the 1½ [the] vegetable stock, the coconut cream, the ramen base and 300ml [400ml] of water. Simmer until slightly reduced, 4-5 minutes (stirring occasionally). Add the egg noodles, pak choi leaves, and the crispy tofu. Mix until the pak choi leaves are wilted, 1-2 minutes. Season.

**5. BOWL 'EM OVER** Bowl up the saucy noodles and veg. Top with the toasted peanuts and some of the remaining chilli (to taste) and there you have it, Chef!