



UCOOK

Peanut Chicken Vermicelli

with spinach & fresh coriander

Thin strands of delicate vermicelli noodles float in a rich peanut butter, coconut cream & soy sauce broth, together with golden chicken mince, silky onion & earthy spinach. A generous serving is finished with pops of salty peanuts and fresh coriander.

Hands-on Time: 15 minutes

Overall Time: 20 minutes

Serves: 2 People

Chef: Jemimah Smith

Quick & Easy

Strandveld | Adamastor White Blend

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Ingredients & Prep

100g	Rice Vermicelli Noodles
150g	Sliced Onion
300g	Free-range Chicken Mince
60ml	Red Curry Paste
200ml	Coconut Milk
20ml	Low Sodium Soy Sauce
80ml	Peanut Butter
40g	Spinach <i>rinse</i>
20g	Peanuts <i>roughly chop</i>
5g	Fresh Coriander <i>rinse, pick & roughly chop</i>
30ml	Lemon Juice

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water

1. OODLES OF 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. MAKE HASTE WITH THE CURRY PASTE Place a pan over medium heat with a drizzle of oil. When hot, fry the sliced onion until soft, 2-3 minutes (shifting occasionally). Add the mince and work quickly to break it up as it starts to cook. Fry until browned, 4-5 minutes (shifting occasionally). Mix through the curry paste and fry until fragrant, 1-2 minutes (shifting constantly).

3. PEANUT COCONUT SAUCE Pour in the coconut milk and the soy sauce to the pan. Mix through the peanut butter, and 200ml of water. Simmer until slightly thickening, 4-5 minutes (shifting occasionally). Mix in the cooked noodles and the rinsed spinach. Remove from the heat and season.

4. PERFECT PLATE OF FOOD Plate up the noodles & peanut chicken generously. Finish with the chopped peanuts, the chopped coriander, and drizzle over the lemon juice (to taste).

Nutritional Information

Per 100g

Energy	796kj
Energy	190kcal
Protein	9.5g
Carbs	14g
of which sugars	1.6g
Fibre	1.5g
Fat	11.2g
of which saturated	4.3g
Sodium	398mg

Allergens

Gluten, Allium, Peanuts, Wheat,
Sulphites, Soy

Eat
Within
1 Day