



UCCOOK

Spicy Pork Kassler & Soba Noodles

with bell pepper, spring onion, & black sesame seeds

There's so much to love about soba noodles, Chef! Their pleasant chew, nutty flavour, and ability to make other ingredients shine. In this recipe, that will be salty cubes of kassler pork, silky green peppers, black sesame seeds & fresh coriander - all coated in a very special spicy sweet-soy sauce.

Hands-on Time: 25 minutes

Overall Time: 25 minutes

Serves: 3 People

Chef: Kate Gomba

Quick & Easy

Domaine Des Dieux | Chardonnay 2019

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Ingredients & Prep

150g	Soba Noodles
540g	Pork Kassler Chunks <i>rinse & dry</i>
2	Bell Peppers <i>rinse, deseed & cut 1½ into strips</i>
2	Spring Onions <i>rinse, trim & finely slice</i>
90ml	Spicy Sweet Soy <i>(60ml Sweet Indo Soy Sauce, 15ml Sesame Oil & 15ml Gochujang Paste)</i>
15ml	Black Sesame Seeds
8g	Fresh Coriander <i>rinse & pick</i>

From Your Kitchen

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

1. NOODLES Bring a pot of salted water to a boil for the noodles. Cook the noodles until al dente, 3-4 minutes. Drain and rinse in cold water.

2. KASSLER Place a pan over medium-high heat with a drizzle of oil. When hot, fry the rinsed kassler cubes until crispy, 5-6 minutes (shifting occasionally). Drain the excess rendered fat and add the sliced peppers and the sliced spring onion. Fry until slightly charred, 2-3 minutes. Deglaze the pan with a splash of water and add the cooked noodles and the spicy sweet soy. Remove from the heat.

3. TIME TO EAT Bowl up the loaded noodles, sprinkle over the sesame seeds, and garnish with the rinsed coriander. Enjoy, Chef!

Nutritional Information

Per 100g

Energy	527kJ
Energy	126kcal
Protein	7.5g
Carbs	13g
of which sugars	4.4g
Fibre	1.3g
Fat	5.3g
of which saturated	1.9g
Sodium	501mg

Allergens

Gluten, Allium, Sesame, Wheat,
Sulphites, Sugar Alcohol (Xylitol), Soy

Eat
Within
4 Days