



# UCOOK

## Asian-style Tropical Pork

**with fresh mint & stonefruit**

Nothing beats a secret sauce to elevate any meal, Chef! We let you in on this classified culinary trick with a special UCOOK umami sauce, which covers al dente egg noodles, browned strips of pork, & silky onions. Top with some tropical freshness featuring sweet stonefruit, chilli & mint.

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**Hands-on Time:** 20 minutes

**Overall Time:** 25 minutes

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**Serves:** 1 Person

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**Chef:** Kate Gomba

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Simple & Save

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Deetlefs Wine Estate | Deetlefs Stonecross  
Pinotage

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## Ingredients & Prep

1 cake	Egg Noodles
20g	Green Leaves <i>rinse &amp; finely shred</i>
1	Stonefruit <i>rinse &amp; roughly chop, discarding the pip</i>
3g	Fresh Mint <i>rinse &amp; finely chop</i>
1	Fresh Chilli <i>rinse, trim, deseed &amp; finely slice</i>
150g	Pork Schnitzel (without crumb)
1	Onion <i>peel &amp; roughly slice</i>
60ml	Umami Sauce <i>(25ml Oyster Sauce, 25ml Tomato Sauce &amp; 10ml Rice Wine Vinegar)</i>

## From Your Kitchen

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

**1. 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. TROPICAL SALSA** In a bowl, combine the shredded green leaves, the stonefruit pieces, the chopped mint, the sliced chilli (to taste), a drizzle of olive oil, and seasoning.

**3. PORK STRIPS** Place a pan over medium-high heat with a drizzle of oil. Pat the schnitzel dry with paper towel and cut into 1cm strips. When hot, sear the pork strips until browned, 1-2 minutes (shifting occasionally). Remove from the pan and season.

**4. ALL TOGETHER** Return the pan to medium heat with a drizzle of oil if necessary. When hot, fry the sliced onion until soft and lightly golden, 4-5 minutes. Mix in the cooked noodles, the pork strips, the umami sauce, and a splash of water. Remove from the heat.

**5. DINNER IS READY** Dish up the loaded noodles and top with the stonefruit salsa. Buon appetito, Chef!

## Nutritional Information

Per 100g

Energy	436kJ
Energy	104kcal
Protein	7.8g
Carbs	14g
of which sugars	4.5g
Fibre	0.9g
Fat	1.5g
of which saturated	0.5g
Sodium	271mg

## Allergens

Egg, Gluten, Allium, Wheat, Sulphites,  
Soy, Shellfish

Eat  
Within  
2 Days