



UCCOOK

Vietnamese Pork Stir-fry

with vermicelli noodles & pickled cucumber

Saucy, sweet and sour pork neck strips on a bed of vermicelli noodles, with spicy pickled cucumber, toasted peanuts, fresh coriander and mint.


Hands-On Time: 25 minutes

Overall Time: 50 minutes

Serves: 4 People

Chef: Alex Levett

 Easy Peasy

 Niel Joubert | Grüner Veltliner

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Ingredients & Prep

125ml	Rice Wine Vinegar
200g	Cucumber <i>roughly diced</i>
10ml	Dried Chilli Flakes
200g	Rice Vermicelli Noodles
40g	Peanuts
640g	Pork Neck Steak
4	Spring Onions <i>finely sliced, keeping the white & green parts separate</i>
2	Garlic Cloves <i>peeled & grated</i>
80ml	Sweet & Sour Sauce <i>(40ml Fish Sauce, 20ml Honey & 20ml Low Sodium Soy Sauce)</i>
15g	Fresh Mint <i>rinsed, picked & roughly chopped</i>
15g	Fresh Coriander <i>rinsed, picked & roughly chopped</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Paper Towel

1. PICKLE THE CUCUMBER Boil the kettle. In a bowl, add the rice wine vinegar and 4 tbsp of a sweetener of choice. Mix until the sweetener has fully dissolved. Add the diced cucumber and the chilli flakes (to taste). Toss until fully coated and set aside to pickle.

2. OODLES OF NOODLES Using a shallow bowl, submerge the noodles in boiling water and add a pinch of salt. Give them a stir, cover with a plate, and set aside to soak for 6-8 minutes until cooked and glassy. Drain on completion and toss through some oil to prevent sticking.

3. TOASTY NUTS Place the peanuts in a nonstick pan over a medium heat. Toast for 3-5 minutes until golden, shifting occasionally. Remove from the pan and roughly chop.

4. PERKY PORK Pat the pork dry with some paper towel and cut into 1cm thick strips. Return the pan to a medium-high heat with a drizzle of oil. When hot, add the pork and fry for 1-3 minutes until golden, shifting occasionally. You may have to do this step in batches. Add the spring onion whites and the grated garlic and fry for 1-2 minutes until fragrant, shifting constantly. Add the sweet & sour sauce and 200ml of warm water. Simmer for 4-5 minutes, until slightly reduced. Mix in ½ the chopped mint, ½ the chopped coriander, and seasoning. Drain the pickling liquid from the cucumber.

5. PLATE THE GOODS! Plate up the vermicelli noodles and smother in the saucy sweet & sour pork. Scatter over the pickled cucumber. Garnish with the toasted peanuts, spring onion greens, and the remaining mint, coriander, and chilli flakes (to taste). Tuck in!



Chef's Tip

Reserve the pickling liquid from the pickled cucumber, store it in the fridge, and use it for a second time in another meal!

Nutritional Information

Per 100g

Energy	799kJ
Energy	191Kcal
Protein	10.3g
Carbs	15g
of which sugars	2.3g
Fibre	0.9g
Fat	10.3g
of which saturated	3.5g
Sodium	365mg

Allergens

Gluten, Allium, Peanuts, Wheat,
Sulphites, Fish, Soy

Cook
within 2
Days