



UCOOK

The Perfect Pork Pad Thai

with a tangy Thai sauce & toasted coconut

Pork is served on a bed of rice noodles to soak up a flavoursome tamarind, fish & soy sauce dressing! Accompanied by pak choi, coriander, lime and spring onion, plus an optional egg if you so desire! Finished off with an unusual suspect; toasted coconut! Your taste buds don't know what's about to hit them!


Hands-On Time: 15 minutes

Overall Time: 25 minutes

Serves: 2 People

Chef: Alex Levett

 Quick & Easy

 Fat Bastard | Chenin Blanc

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Ingredients & Prep

100g	Flat Rice Noodles
30g	Coconut Flakes
300g	Pork Fillet <i>cut into bite-sized pieces</i>
2	Spring Onions <i>finely sliced, keeping the white & green parts separate</i>
2	Garlic Cloves <i>peeled & grated</i>
200g	Cabbage <i>roughly sliced</i>
105ml	Pad Thai Dressing <i>(30ml Fish Sauce, 30ml Tamarind Paste, 30ml Sugar & 15ml Low Sodium Soy Sauce)</i>
200g	Pak Choi <i>trimmed at the base & sliced in half lengthways</i>
8g	Fresh Coriander <i>rinsed & roughly chopped</i>
1	Lime <i>cut into wedges</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Egg/s (optional)
Paper Towel

1. PREPARE THE NOODS Boil the kettle. 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 8-10 minutes until cooked through and glassy. Drain on completion and toss through some oil to prevent sticking.

2. COCO COCONUT Place the coconut flakes in a pan over a medium heat. Toast for 2-4 minutes until lightly golden, shifting occasionally. Remove from the pan on completion and set aside to cool.

3. PAD THAI FRY Return the pan to a high heat with a drizzle of oil. When hot, add the pork pieces and brown for 1-2 minutes, shifting occasionally. Once browned, remove from the pan, season, and set aside. Return the pan on a medium heat with a drizzle of oil if necessary. Add the spring onion whites and grated garlic and fry for 1-2 minutes until fragrant. Add the sliced cabbage and fry for 1-2 minutes. Stir through the pad thai dressing, cooked noodles, halved pak choi, the pork and simmer for 2-3 minutes until the noodles are warmed through and the leaves are wilted.

4. OPTIONAL EGG Push the noodle mix to one side in the pan leaving a space to crack 1 egg. Scramble the egg with your spatula or wooden spoon and sauté until cooked to your preference. Once cooked, mix through the noodle mixture. Add $\frac{3}{4}$ of the chopped coriander, a squeeze of lime juice, and some seasoning to taste.

5. PAD THAI TIME Plate up your pad thai noodles. Sprinkle over the toasted coconut. Garnish with the sliced spring onion greens, remaining coriander and a lime wedge. Tuck in!



Chef's Tip

If you're feeling fancy, slice the green parts of the spring onion into long, thin strips and place them in a bowl of ice water to make them curly for your garnish!

Nutritional Information

Per 100g

Energy	524kJ
Energy	125Kcal
Protein	8.6g
Carbs	15g
of which sugars	5.1g
Fibre	1.6g
Fat	3.5g
of which saturated	2.3g
Sodium	369.6mg

Allergens

Gluten, Allium, Shellfish, Wheat, Sulphites, Fish, Soy

Cook
within 2
Days