



# WCOOK

## Spicy Pork Kassler & Soba Noodles

with bell pepper, spring onion, & black sesame seeds

**Hands-on Time:** 30 minutes

**Overall Time:** 40 minutes

**Fan Faves:** Serves 3 & 4

**Chef:** Kate Gomba

**Wine Pairing:** Paul Cluver | Village Chardonnay

Nutritional Info	Per 100g	Per Portion
Energy	524kJ	2840kJ
Energy	125kcal	679kcal
Protein	7.6g	41.1g
Carbs	13g	71g
of which sugars	4.3g	23.3g
Fibre	1.3g	7.2g
Fat	5.2g	28.3g
of which saturated	1.9g	10.5g
Sodium	497mg	2694mg

**Allergens:** Gluten, Allium, Sesame, Wheat, Sulphites, Soy, Sugar Alcohol (Sweetener)

**Spice Level:** Mild

Eat Within 4 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
150g	200g	Soba Noodles
540g	720g	Pork Kassler Chunks <i>rinse &amp; pat dry</i>
2	2	Bell Peppers <i>rinse, deseed &amp; cut 1½ [2] into strips</i>
2	2	Spring Onions <i>rinse, trim &amp; finely slice</i>
90ml	120ml	Spicy Sweet Soy <i>(60ml [80ml] Sweet Indo Soy Sauce, 15ml [20ml] Sesame Oil &amp; 15ml [20ml] Gochujang Paste)</i>
15ml	20ml	Black Sesame Seeds
8g	10g	Fresh Coriander <i>rinse &amp; pick</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Seasoning (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, 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 kassler until crispy, 3-4 minutes (shifting occasionally). Drain the excessive rendered fat, add the peppers and the spring onion. Fry until slightly charred, 1-2 minutes. Deglaze the pan with a splash of water, add the 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 coriander. Enjoy, Chef!