



U C O O K

— COOKING MADE EASY

PAD KEE MAO

with broccolini, toasted peanuts & hoisin sauce

The name of this popular Thai dish means "Drunken Noodles" and our version will knock you off your chair! Hearty egg noodles and veggies steeped in flavours of garlic, ginger, chilli, soy sauce, and lime.

Hands-On Time: 35 minutes

Overall Time: 35 minutes

Serves: 2 People

Chef: Alex Levett

 **Vegetarian**

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Ingredients & Prep

2	Egg Noodle Cakes
10ml	Ongs Sesame Oil
100ml	Drunken Noodle Sauce (60ml hoisin & 40ml soy sauce)
2	Garlic Clove peeled & grated
20g	Ginger peeled & grated
2	Chillies deseeded & finely chopped
200g	Broccolini rinsed & halved length-ways
10g	Fresh Coriander rinsed & roughly chopped
1	Lime cut into wedges
30g	Peanuts
150g	Shredded Red Cabbage

From Your Kitchen

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

1. TOASTED PEANUTS Boil the kettle. Place a large pan or wok (that has a lid) over a medium heat. When hot, toast the peanuts for 3-5 minutes until golden, shifting occasionally. Remove from the pan or wok on completion and set aside. Roughly chop when cool enough to handle.

2. PIPING HOT NOODLES Fill a pot with boiling water and place over a medium-high heat. Bring back up to the boil. Once boiling, cook the noodles for 7-8 minutes until al dente. Drain on completion and toss through some oil to prevent sticking.

3. CHARRED BROCCOLINI Return the pan or wok to a medium-high heat with a drizzle of oil. When hot, fry the halved broccolini for 4-5 minutes until slightly charred. In the final 2 minutes, add a splash of water from the kettle and pop on a lid. Allow the broccolini to steam until cooked through but still al dente. On completion, remove from the pan or wok and set aside.

4. GET SAUCY Return the pan or wok to a low heat and pour in the sesame oil. When hot, fry the chopped chilli (to taste), the grated ginger, and the grated garlic for about a minute until fragrant. Add the Drunken Noodle Sauce, the shredded cabbage, and the juice of 2 lime wedges. Simmer for 2-3 minutes, continuously tossing the cabbage through the sauce. Add the cooked, drained noodles and charred broccolini to the pan, toss to combine, and cook for 1-2 minutes until heated through.

5. DRUNKEN NOODLE FEST Dish up a generous bowl of drunken veggie noodles. Garnish with the toasted peanuts and chopped coriander and serve with a lime wedge on the side. Time to indulge, Chef!



Chef's Tip

Broccoli is very high in vitamin C – even more so than oranges! Vitamin C supports the immune system and assists the body's responses that fight foreign pathogens.

Nutritional Information

Per 100g

Energy	636kJ
Energy	152Kcal
Protein	6g
Carbs	21g
of which sugars	4g
Fibre	2g
Fat	4g
of which saturated	1g
Salt	1g

Allergens

Egg, Gluten, Allium, Sesame, Peanuts, Wheat, Soy

Cook
within 3
Days