



U C O O K

— COOKING MADE EASY

XO CARAMELISED MUSHROOMS

with egg noodles, edamame beans & Sepial's XO sauce

This delectable vegan XO sauce was especially made for us by Sepial's Kitchen! Its umami flavours surround smooth egg noodles, edamames, carrot, and caramelised portobello mushies. With a bite from homemade chilli oil and the snap of spring onion and toasted sesame seeds.

Hands-On Time: 35 minutes

Overall Time: 45 minutes

Serves: 4 People

Chef: Megan Bure

 **Vegetarian**

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Ingredients & Prep

4 cakes	Egg Noodles
60ml	Rice Wine Vinegar
20ml	White Sesame Seeds
2	Fresh Chilli <i>deseeded & finely sliced</i>
500g	Portobello Mushrooms <i>roughly sliced</i>
120ml	Sepial's Vegan XO Sauce
60ml	Soy Sauce
20ml	Vegetable Stock
300g	Julienne Carrot
200g	Edamame Beans
4	Spring Onion <i>roughly chopped</i>
10g	Fresh Coriander <i>rinsed & roughly chopped</i>

From Your Kitchen

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

1. TANGY NOODLES Boil a full kettle. Place a pot for the noodles over a medium-high heat. Fill with boiling water, add a pinch of salt, and bring back up to the boil. Once boiling, cook the noodles for 7-8 minutes until al dente. Drain on completion, add a drizzle of oil, and pour over half of the rice wine vinegar. Toss to coat and set aside.

2. TOASTED SEEDS & CHILLI OIL Place the sesame seeds in a large pan over a medium heat. Toast for 2-4 minutes until lightly browned, shifting occasionally. Remove from the pan on completion and set aside to cool. Keep the pan on the heat and add a generous drizzle of oil. When hot, fry three-quarters of the sliced chilli for 2-3 minutes until fragrant, shifting constantly. On completion, transfer the chilli and oil to a small bowl and set aside to infuse for a few minutes.

3. MAKE YOUR XO MUSHROOMS Return the pan to a medium-high heat with another drizzle of oil. When hot, fry the sliced mushrooms for 2-3 minutes per side until soft and caramelised. You will need to do this step in batches. Pour in the XO sauce, the soy sauce, the remaining rice wine vinegar, and 300ml of water from the kettle. Stir through the stock and add the infused chilli oil to taste. Mix until the mushrooms are coated in sauce and bring to a simmer. Cook for 12-15 minutes until slightly reduced, stirring occasionally.

4. FINAL ADDITIONS When the sauce is nearing completion, add in the julienne carrot and edamame beans, and toss until heated through. Then, gently stir the cooked noodles through the sauce for about 3 minutes until coated and reheated.

5. BOWL UP SOME XO! Dish up glorious bowls of XO mushrooms and noodles, making sure to include a hearty ladle of sauce. Finish off with the chopped spring onion, toasted sesame seeds, and chopped coriander. Sprinkle over the remaining fresh chilli to taste. Gorgeous, Chef!



Chef's Tip

XO sauce ingredients: Mixed exotic mushrooms, Brinjal, Kombu, Vegan bread crumbs, Garlic, Ginger, Onion, Star Anise, Cinnamon, Coriander, Sichuan pepper, Chilli powder, Vegetable oil, Salt, Soy sauce.

Nutritional Information

Per 100g

Energy	633kJ
Energy	151Kcal
Protein	6.2g
Carbs	18g
of which sugars	2.2g
Fibre	1.9g
Fat	6.7g
of which saturated	1g
Sodium	528mg

Allergens

Egg, Gluten, Allium, Sesame, Wheat, Sulphites, Soy

Cook
within 3
Days