



UCCOOK

Spicy Pork Kassler & Soba Noodles

with bell pepper, spring onion, & black sesame seeds

Hands-on Time: 15 minutes

Overall Time: 25 minutes

Fan Faves: Serves 1 & 2

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 1 | [Serves 2] | |
|----------|------------|--|
| 50g | 100g | Soba Noodles |
| 180g | 360g | Pork Kassler Chunks <i>rinse & pat dry</i> |
| 1 | 1 | Bell Pepper <i>rinse, deseed & cut ½ [1] into strips</i> |
| 1 | 1 | Spring Onion <i>rinse, trim & finely slice</i> |
| 30ml | 60ml | Spicy Sweet Soy <i>(20ml [40ml] Sweet Indo Soy Sauce, 5ml [10ml] Sesame Oil & 5ml [10ml] Gochujang Paste)</i> |
| 5ml | 10ml | Black Sesame Seeds |
| 3g | 5g | Fresh Coriander <i>rinse & 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!