



# UCOOK

## Vermicelli Beef Noodles

with UCOOK Asian sauce & spring onions

Save this recipe in a special place, Chef, because this is your new secret weapon for dinner after a loooong day. Treat yourself to dainty but delicious vermicelli noodles, which have soaked up an umami-rich UCOOK Asian sauce. Served with charred corn, browned beef strips, crunchy peanuts & pickled peppers.

---

**Hands-on Time:** 15 minutes

**Overall Time:** 20 minutes

---

**Serves:** 1 Person

---

**Chef:** Samantha du Toit

---

Quick & Easy

---

Waterford Estate | Waterford Grenache Noir

---

Loved the dish? Let us know. Join the UCOOK community. Share your creations + tag us @ucooksa #lovingucook

### Ingredients & Prep

|        |                                                                                                             |
|--------|-------------------------------------------------------------------------------------------------------------|
| 50g    | Rice Vermicelli Noodles                                                                                     |
| 150g   | Free-range Beef Strips                                                                                      |
| 50g    | Corn                                                                                                        |
| 1      | Spring Onion<br><i>rinse, trim &amp; finely slice,<br/>keeping the white &amp; green<br/>parts separate</i> |
| 1 unit | UCOOK Asian Sauce                                                                                           |
| 10g    | Peanuts                                                                                                     |
| 20g    | Pickled Peppers<br><i>drain</i>                                                                             |

### From Your Kitchen

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

**1. NOW, FOR THE NOODLES** Boil the kettle. Place the noodles in a bowl and submerge in boiling water. Season and set aside to rehydrate, 10-12 minutes. Drain and toss through a drizzle of olive oil.

**2. ON TO THE BEEF** Place a pan over medium-high heat with a drizzle of oil. Pat the beef strips dry with paper towel. When hot, sear the beef until browned, 30-60 seconds (shifting occasionally). Remove from the pan and season.

**3. START THE CORN & SPRING ONIONS** Return the pan to medium-high heat with a drizzle of oil. When hot, fry the corn until lightly charred, 3-4 minutes (shifting occasionally). In the final 1-2 minutes, add the spring onion whites. Pour in the Asian sauce and simmer until warmed through, 2-3 minutes. Add the beef strips, mix to combine, and season.

**4. YES, YOU'RE DONE!** Bowl up the noodles. Top with the Asian beef. Scatter over the peanuts and the drained peppers, and garnish with the spring onion greens.

### Nutritional Information

Per 100g

|                    |         |
|--------------------|---------|
| Energy             | 757kJ   |
| Energy             | 181kcal |
| Protein            | 13.6g   |
| Carbs              | 20g     |
| of which sugars    | 3.8g    |
| Fibre              | 1.1g    |
| Fat                | 5.5g    |
| of which saturated | 1.4g    |
| Sodium             | 284mg   |

### Allergens

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

Eat  
Within  
4 Days