

UCCOOK

Curried Coconut Noodle Bowl

with baby marrow & green beans

Al dente rice noodles float in a beautiful vegetable broth together with lightly golden onion & peppers, a kick of fresh chilli, coconut milk, green beans, charred baby marrow, and pops of corn. This is all brought together with a dash of soy sauce. It's yummy umami for dinner today, Chef!

Hands-on Time: 30 minutes

Overall Time: 40 minutes

Serves: 2 People

Chef: Megan Bure

 Veggie

 Strandveld | Adamastor White Blend

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Ingredients & Prep

100g	Flat Rice Noodles
200g	Green Beans <i>rinse, trim & slice into thirds</i>
20ml	Medium Curry Powder
200g	Baby Marrow <i>wipe clean & roughly slice</i>
80g	Corn
10ml	Vegetable Stock
1	Onion <i>peel & finely slice</i>
1	Fresh Chilli <i>rinse, trim, deseed & finely slice</i>
200ml	Coconut Milk
30g	Piquanté Peppers <i>drain</i>
30ml	Low Sodium Soy Sauce

From Your Kitchen

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

1. NOW, THE NOODLES Boil the kettle. Place the noodles in a bowl and submerge in boiling water. Season and set aside to rehydrate, 8-10 minutes. Drain and rinse in cold water.

2. CURRY GREEN BEANS Place a pan over medium-high heat with a drizzle of oil. When hot, fry the green beans until starting to char, 5-6 minutes (shifting occasionally). In the final 1-2 minutes, add the curry powder (to taste) and another drizzle of oil, if necessary. Fry until fragrant. Remove from the pan and season.

3. CHARRED MARROWS & CORN Return the pan to medium heat with a drizzle of oil. When hot, fry the baby marrow pieces and the corn until lightly charred, 4-5 minutes. Remove from the pan.

4. COCO-SOY VEGGIES Dilute the stock with 500ml of boiling water. Return the pan to medium heat with a drizzle of oil. When hot, fry the sliced onion until lightly golden, 4-5 minutes (shifting occasionally). In the final 1-2 minutes, add the sliced chilli (to taste) and fry until fragrant. Pour in the coconut milk and the diluted stock. Simmer until slightly reduced, 5-6 minutes (shifting occasionally). Remove from the heat and stir through the cooked green beans, the peppers, the charred baby marrow & corn, the soy sauce, and seasoning.

5. BOWL OF GOODNESS Bowl up the cooked noodles and pour over the coconut broth with all the veg. Garnish with any remaining chilli for extra spice.

Nutritional Information

Per 100g

Energy	408kj
Energy	98kcal
Protein	2.4g
Carbs	15g
of which sugars	3g
Fibre	2g
Fat	3.4g
of which saturated	2.7g
Sodium	241mg

Allergens

Gluten, Allium, Wheat, Sulphites, Soy

Cook
within
4 Days