



UCCOOK

Thai Green Noodle Soup & Pork

with green beans & fresh coriander

Warm up your night with this Thai green curry flavoured noodle soup. Loaded with green beans, spring onion & topped with crispy pork slices. This one is bursting at the seams with flavour!

Hands-on Time: 10 minutes

Overall Time: 25 minutes

Serves: 1 Person

Chef: Kate Gomba

 Quick & Easy

 Leopard's Leap | Chenin Blanc

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Ingredients & Prep

1	Spring Onion <i>finely sliced, keeping the white & green parts separate</i>
5ml	Thai Green Curry Paste
15ml	NOMU Oriental Rub
100ml	Coconut Milk
80g	Green Beans <i>rinsed, trimmed & sliced into thirds</i>
1	Lime <i>½ cut into wedges</i>
1	Fresh Chilli
4g	Fresh Coriander
1 cake	Egg Noodles
150g	Pork Rump

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Butter (optional)
Sugar/Sweetener/Honey

1. SOUP ON THE GO Place a pot over a medium-high heat with a drizzle of oil. When hot, add the spring onion whites, the curry paste (to taste), and ½ the rub. Fry for 2-3 minutes until fragrant, shifting constantly. Pour in the coconut milk and 150ml of water. Reduce the heat and leave to simmer for 10-12 minutes until slightly reduced. In the final 4-5 minutes, add the sliced green beans. On completion, season with a squeeze of lime juice, a sweetener of choice (to taste), salt, and pepper.

2. SOME LIKE IT HOT Boil the kettle. While the soup is simmering, deseed & finely slice the chilli. Rinse and pick the coriander.

3. OODLES OF NOODLES Fill a pot with boiling water for the noodles. Add a pinch of salt, and place over a medium-high heat. Once boiling rapidly, cook the noodles for 7-8 minutes until al dente. Drain and toss through some oil to prevent sticking.

4. MAKE IT PORK Place a pan over a medium-high heat with a drizzle of oil. Pat the pork dry with paper towel, and coat in seasoning. When the pan is hot, sear the pork, fat-side down, for 2-3 minutes until crispy. Then, fry for 2-3 minutes per side, or until browned and cooked through. During the final 1-2 minutes, baste with the remaining rub and a knob of butter (optional). Remove from the pan and rest for 3-5 minutes before slicing. Lightly season the slices.

5. SLURP IT UP! Bowl up the noodles. Pour over the soup and top with the pork slices. Sprinkle over the spring onion greens, the sliced chilli (to taste), and the picked coriander. Serve with a lime wedge. Well done, Chef!

Nutritional Information

Per 100g

Energy	757kJ
Energy	181kcal
Protein	8.3g
Carbs	14g
of which sugars	1.5g
Fibre	1.4g
Fat	9.9g
of which saturated	5.1g
Sodium	229.2mg

Allergens

Egg, Gluten, Allium, Sesame, Wheat, Sulphites

Cook
within 2
Days