



# UCOOK

## Curried Coconut Ramen

with baby marrow & button mushrooms

Al dente rice noodles float in a beautiful vegetable broth together with lightly golden onion & pepper strips, a kick of fresh chilli, coconut milk, earthy mushrooms, 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!

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**Hands-on Time:** 40 minutes

**Overall Time:** 50 minutes

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**Serves:** 4 People


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**Chef:** Megan Bure

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 Veggie

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 Creation Wines | Creation  
Viognier/Roussanne

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## Ingredients & Prep

200g	Flat Rice Noodles
500g	Button Mushrooms <i>wiped clean &amp; roughly sliced</i>
40ml	Medium Curry Powder
400g	Baby Marrow <i>wiped clean &amp; roughly sliced</i>
200g	Corn
20ml	Vegetable Stock
2	Onions <i>peeled &amp; finely sliced</i>
2	Bell Peppers <i>rinsed, deseeded &amp; cut into thin strips</i>
2	Fresh Chillies <i>rinsed, trimmed, deseeded &amp; finely sliced</i>
400ml	Coconut Milk
60ml	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 MUSHROOMS** Boil the kettle. Place a pan over medium-high heat with a drizzle of oil. When hot, fry the sliced mushrooms until golden, 6-7 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.

## Nutritional Information

Per 100g

Energy	325kj
Energy	78kcal
Protein	2.3g
Carbs	12g
of which sugars	2.3g
Fibre	2.1g
Fat	2.7g
of which saturated	2.1g
Sodium	119mg

## Allergens

Gluten, Allium, Wheat, Sulphites, Soy

Cook  
within 3  
Days