



# WCOOK

## Kimchi Noodles

with corn & edamame beans

**Hands-on Time:** 15 minutes

**Overall Time:** 25 minutes

**Veggie:** Serves 1 & 2

**Chef:** Megan Bure

**Wine Pairing:** Delheim Wines | Delheim Gewürztraminer

Nutritional Info	Per 100g	Per Portion
Energy	322kJ	1956kJ
Energy	77kcal	468kcal
Protein	2.9g	17.6g
Carbs	16g	95g
of which sugars	3.8g	23.1g
Fibre	2.4g	14.3g
Fat	0.4g	2.6g
of which saturated	0g	0.2g
Sodium	178mg	1079mg

**Allergens:** Soya, Gluten, Allium, Wheat, Sulphites, Alcohol

**Spice Level:** None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
50g	100g	Soba Noodles
1	1	Onion <i>peel &amp; roughly slice</i>
240g	480g	Carrot <i>rinse, trim, peel &amp; cut into matchsticks</i>
50g	100g	Corn
40g	80g	Edamame Beans
50g	100g	Kimchi
25ml	50ml	Lemon-Soy Sauce <i>(10ml [20ml] Lemon Juice, 10ml [20ml] Low Sodium Soy Sauce &amp; 5ml [10ml] Mirin)</i>
3g	5g	Fresh Coriander <i>rinse, pick &amp; roughly chop</i>

From Your Kitchen

Oil (cooking, olive or coconut)  
Water  
Sugar/Sweetener/Honey  
Seasoning (salt & pepper)

1. **SOBA SENSATION** Bring a pot of salted water to boil for the noodles. Cook the noodles until al dente, 3-4 minutes. Drain and rinse in cold water.
2. **LEMONY LOADED NOODLES** Place a pan over medium heat with a drizzle of oil. When hot, fry the onion and the carrot until golden, 4-5 minutes (shifting occasionally). Add the corn, and the edamame beans. Fry until heated through but still crunchy, 2-3 minutes (shifting occasionally). In the final minute, toss through the soba noodles, the kimchi, the lemon-soy sauce, and a splash of water. Remove from the heat, add a sweetener, and season.
3. **VEGAN GASTRONOMY** Plate up the steaming kimchi noodles and garnish with the coriander. Easy, Chef!