



# UCOOK

## Slurpy Hong Kong XO Noodles

with caramelised mushrooms, edamame beans & vegan XO sauce

This delectable, seafood-free XO sauce was especially made for us by Cape Town establishment, Sepial's Kitchen! Its umami flavours surround rice noodles, edamame's, and Portobello mushies, with a bite from spring onion and homemade chilli oil.

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**Hands-On Time:** 30 minutes

**Overall Time:** 45 minutes

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**Serves:** 2 People

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**Chef:** Samantha Finnegan

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 Vegetarian

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 Warwick Wine Estate | First Lady Rosé

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## Ingredients & Prep

10ml	White Sesame Seeds
1	Fresh Chilli <i>deseeded &amp; finely sliced</i>
100g	Flat Rice Noodles
30ml	Rice Wine Vinegar
10ml	Vegetable Stock
250g	Button Mushrooms <i>wiped clean &amp; cut into quarters</i>
60ml	Sepial's Vegan XO Sauce
30ml	Low Sodium Soy Sauce
200g	Edamame Beans <i>shelled</i>
240g	Carrot <i>peeled, trimmed &amp; grated</i>
2	Spring Onions <i>roughly sliced</i>
5g	Fresh Basil <i> rinsed &amp; roughly chopped</i>

## From Your Kitchen

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

**1. TOASTED SEEDS & CHILLI OIL** Boil the kettle for step 2. Place the sesame seeds in a pan over a medium heat. Toast for 2-4 minutes until lightly browned, shifting occasionally. Remove from the pan on completion and set aside to cool. Keep the pan on the heat and add a generous drizzle of oil. When hot, fry  $\frac{3}{4}$  of the sliced chilli for 1-2 minutes until fragrant, shifting constantly. On completion, transfer both the chilli and oil to a small bowl and set aside to infuse.

**2. TANGY NOODLES** Using a shallow bowl, submerge the noodles in boiling water and add a pinch of salt. Give them a stir, cover with a plate, and set aside to soak for 6-8 minutes until cooked through and glassy. Drain on completion and return to the bowl. Toss through some oil and  $\frac{1}{2}$  of the vinegar, and set aside.

**3. THE XO IS A GO!** Dilute the stock with 150ml of boiling water. Return the pan to a medium-high heat with a drizzle of oil. When hot, fry the quartered mushrooms for 4-5 minutes until soft and caramelised. On completion, pour in the XO sauce, the soy sauce, the remaining vinegar, and the diluted stock. Stir through the infused chilli oil to taste. Mix until the mushrooms are coated and bring to a simmer. Cook for 7-10 minutes until slightly reduced, stirring occasionally.

**4. FINAL ADDITIONS** When the sauce is nearing completion, add in the shelled edamame beans and grated carrot, and toss until heated through. Then, toss through the cooked noodles for 1-2 minutes until coated and reheated.

**5. BOWL UP SOME DINS!** Dish up the glorious XO mushrooms and noodles, making sure to include a hearty helping of sauce. Finish off with the sliced spring onion, toasted sesame seeds, and chopped basil. Sprinkle over the remaining fresh chilli to taste. Gorgeous, Chef!



## Chef's Tip

XO sauce is relatively oily so use oil sparingly.

## Nutritional Information

Per 100g

Energy	539kJ
Energy	129Kcal
Protein	5.5g
Carbs	16g
of which sugars	2.4g
Fibre	2.5g
Fat	5.6g
of which saturated	0.9g
Sodium	322mg

## Allergens

Gluten, Allium, Sesame, Wheat,  
Sulphites, Soy

Cook  
within  
4 Days