



UCCOOK

Spiced Pork Neck & Vermicelli Noodles

with edamame beans & smashed cucumber

Hands-on Time: 20 minutes

Overall Time: 35 minutes

Fan Faves: Serves 1 & 2

Chef: Kate Gomba

Wine Pairing: Paul Cluver | Village Chardonnay

Nutritional Info	Per 100g	Per Portion
Energy	767.5kJ	5625.4kJ
Energy	183.6kcal	1345.8kcal
Protein	3.3g	24.3g
Carbs	13.8g	101.1g
of which sugars	4.7g	34.2g
Fibre	1.2g	9.1g
Fat	12.5g	91.3g
of which saturated	4.3g	31.8g
Sodium	380.4mg	2788.1mg

Allergens: Soya, Gluten, Allium, Wheat, Sulphites, Tree Nuts, Shellfish, Sugar Alcohol (Sweetener)

Spice Level: Moderate

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 1		[Serves 2]
100g	200g	Cucumber <i>rinse</i>
20ml	40ml	Black Vinegar
2,5ml	5ml	Dried Chilli Flakes
50g	100g	Mung Bean Vermicelli Noodles
10g	20g	Cashew Nuts
160g	320g	Pork Neck Steak
40g	80g	Edamame Beans
120g	240g	Carrot
1	1	Onion <i>peel & finely slice ½ [1]</i>
75ml	150ml	Spicy Umami Blend <i>(40ml [80ml] Oyster Sauce, 15ml [30ml] Sweet Indo Soy Sauce, 15ml [30ml] Rice Wine Vinegar & 5ml [10ml] Gochujang)</i>
3g	5g	Fresh Coriander <i>rinse, pick & roughly chop</i>

From Your Kitchen

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

1. **SMASHED CUCUMBER** Boil the kettle. Using a rolling pin or bottle, smash the cucumber, slice into bite-sized pieces, and add to a bowl. Mix in the black vinegar, the chilli flakes (to taste), toss to combine, and add seasoning.

2. **NOODLES** Place the noodles in a bowl and submerge in boiling water. Season and set aside to rehydrate, 6-8 minutes. Drain and rinse in cold water.

3. **TOAST** Roughly chop the cashews. Place in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

4. **PORK NECK** Return the pan to medium-high heat with a drizzle of oil. Pat the pork dry with paper towel, cut into strips and season. Fry until golden and cooked through, 4-6 minutes (shifting occasionally). Remove from the pan.

5. **EDAMAME** Submerge the edamame beans in salted boiling water until plumped up, 3-4 minutes. Drain and set aside. Rinse, trim, peel and cut the carrot into matchsticks.

6. **ALL TOGETHER** Rinse, trim, peel and cut the carrot into matchsticks. Return the pan to medium-high heat with a drizzle of oil. Fry the onion and the carrot until lightly golden, 6-7 minutes. Add the noodles, pork strips, and spicy umami blend. Mix until coated and sticky 3-4 minutes. Remove from the heat, mix in edamame beans, and season (to taste).

7. **DINNER IS READY** Bowl up the loaded noodles, scatter over the nuts, side with the smashed cucumber, and garnish with the coriander. Cheers, Chef!