



# UCCOOK

## Sticky Teriyaki Pork Noodles

**with pak choi, kimchi, edamame beans & peanuts**

Practically no prep pork with tonnes of Japanese-inspired flavour! A tantalising teriyaki sauce with oodles of soba noodles, sticky pork strips, and perfect pak choi — all flecked with kimchi, edamame beans and toasted peanuts.

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**Hands-On Time:** 35 minutes

**Overall Time:** 50 minutes

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**Serves:** 4 People

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**Chef:** Kate Gomba

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 **Health Nut**

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 **No paired wines**

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## Ingredients & Prep

60g	Peanuts
20ml	Beef Stock
180g	Soba Noodles
320g	Edamame Beans <i>shelled</i>
600g	Pak Choi <i>trimmed at the base</i>
600g	Pork Schnitzel (without crumb)
230ml	Sticky Teriyaki Sauce <i>(125ml Low Sodium Soy Sauce, 85ml Honey &amp; 20ml Rice Wine Vinegar)</i>
120g	Kimchi <i>drained &amp; roughly chopped</i>

## From Your Kitchen

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

**1. EARTHY GROUNDNUTS** Boil a full kettle for step 2. Place a pan or wok over a medium heat. When hot, toast the peanuts for 3-5 minutes until golden, shifting occasionally. Remove from the pan on completion and set aside. Roughly chop when cool enough to handle.

**2. GET THE NOODLES GOING** Dilute the stock with 250ml of boiling water and set aside. Fill a pot with boiling water, add a pinch of salt, and place over a high heat. Once bubbling rapidly, cook the noodles for 6-8 minutes until tender. Drain on completion and run under cold water to stop the cooking process. Return to the pot, toss through some oil to prevent sticking, and set aside. Place the edamame beans, with the shells removed, in salted boiling water for 3-4 minutes until plumped up. Drain on completion and set aside for serving.

**3. PAK CHOI PREP** Separate the trimmed pak choi leaves from the stems and rinse well. Slice the green leaves in half lengthways and set aside. Finely slice the stems. Return the pan or wok to a medium heat with a drizzle of oil. When hot, sauté the stems for 3-4 minutes until slightly softened. Transfer to a bowl on completion, cover to keep warm, and set aside.

**4. BROWN THE PORK** Return the pan or wok to a medium-high heat with another drizzle of oil. Pat the pork dry with paper towel and slice into 2cm thick strips. When the pan is hot, flash fry for 1-2 minutes until browned but not cooked through, shifting as they colour. You may need to do this step in batches. On completion, add to the bowl of pak choi stems.

**5. TERRIFIC TERIYAKI** Return the pan or wok to the heat and pour in the diluted stock. Mix in the sticky teriyaki sauce and bring to a simmer. Allow to reduce for 8-9 minutes until slightly reduced, stirring occasionally. Once reduced, stir through the cooked noodles, pork strips, pak choi stems and leaves. Cook for 3-4 minutes until the leaves are wilted and the pork is cooked through. Season to taste and remove from the heat on completion.

**6. WARM & SOULFUL** Dish up a bowl of saucy teriyaki pork noodles. Scatter over the edamame beans, and chopped kimchi to taste, garnish with the chopped peanuts. Itadakimasu - Time to receive this beautiful meal.

## Nutritional Information

Per 100g

Energy	539kJ
Energy	129Kcal
Protein	10.6g
Carbs	15g
of which sugars	5.7g
Fibre	1.5g
Fat	3g
of which saturated	0.6g
Sodium	438mg

## Allergens

Gluten, Allium, Peanuts, Wheat,  
Sulphites, Soy

Cook  
within 2  
Days