



# UCOOK

## Sticky Pork Rice Bowl

**with cucumber & edamame beans**

If you're in a pickle with what to make for dinner, this recipe will come to the rescue, Chef! A lightly pickled medley of edamame beans & cucumber is served with aromatic jasmine rice, NOMU Oriental Rub-infused pork strips coated in a special Asian UCOOK sauce, and garnished with sesame seeds.

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**Hands-on Time:** 25 minutes

**Overall Time:** 25 minutes

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**Serves:** 4 People

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**Chef:** Jordyn Henning

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Quick & Easy

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Cathedral Cellar Wines | Cathedral Cellar-Chardonnay

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## Ingredients & Prep

|         |                                                                           |
|---------|---------------------------------------------------------------------------|
| 400ml   | Jasmine Rice<br><i>rinse</i>                                              |
| 125ml   | Rice Wine Vinegar                                                         |
| 400g    | Cucumber<br><i>rinse &amp; cut into bite-sized pieces on the diagonal</i> |
| 160g    | Edamame Beans                                                             |
| 640g    | Pork Neck Steak                                                           |
| 20ml    | NOMU Oriental Rub                                                         |
| 2       | Bell Peppers<br><i>rinse, deseed &amp; cut into strips</i>                |
| 4 units | UCOOK Asian Sauce                                                         |
| 20ml    | White Sesame Seeds                                                        |

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey  
Paper Towel

**1. RICE** Place the rinsed rice in a pot with 800ml of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, about 10 minutes. Remove from the heat and set aside to steam, 8-10 minutes. Fluff with a fork and cover.

**2. SOME PREP** In a bowl, combine the vinegar with 20ml of sweetener, and 4 tbsp of water. Add the cucumber pieces, the edamame beans, seasoning, and toss to combine.

**3. PORK** Pat the pork dry with paper towel, cut into 1cm strips, and coat in the NOMU rub. Place a pan over medium-high heat with a drizzle of oil. When hot, sear the strips until browned, 1-2 minutes per side. Add the sliced pepper and fry until lightly charred, 2-3 minutes. Mix in the Asian sauce and 80ml of water. Simmer until warmed through and silky, 2-3 minutes. Remove from heat.

**4. DINNER IS READY** Make a bed of the rice, top with the saucy pork strips, and side with the pickled greens. Sprinkle over the sesame seeds. Dig in, Chef!



## Chef's Tip

Place the sesame seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

## Nutritional Information

Per 100g

|                    |         |
|--------------------|---------|
| Energy             | 817kJ   |
| Energy             | 195kcal |
| Protein            | 4.2g    |
| Carbs              | 14g     |
| of which sugars    | 2.2g    |
| Fibre              | 1.3g    |
| Fat                | 13.5g   |
| of which saturated | 4.6g    |
| Sodium             | 167mg   |

## Allergens

Gluten, Allium, Sesame, Wheat,  
Sulphites, Fish, Soy, Shellfish

Eat  
Within  
2 Days