



THAI DRUNKEN NOODLES (PAD KEE MAO)

INGREDIENTS

- 200g rice noodles (5m)
- 200g chicken thigh (cut into bite size pieces)
- ½ cup basil leaves
- ¼ cup sliced onion
- 2 large cloves of garlic(minced)
- 2 bird eye chillies (sliced thinly)
- ¼ mushrooms (cut quarterly)
- ¼ carrots (sliced into sticks)
- ¼ capsicum (cut into small length ways)
- ¼ cup green beans
- 2 tbsp oil

SAUCE MIX

- 4 tbsp oyster sauce (Mother Brand)
- 1 tbsp soy sauce (Healthy Boy Brand)
- 1 tbsp dark soy sauce(Healthy Boy Brand)
- 1 tbsp fish sauce (Squid brand)
- 1 tsp sugar
- 1 tsp water

METHOD

1. Soak noodles in cold water for around 20 minutes or until they are soft, drain when ready.
2. Put sauce ingredients in a small bowl and mix to combine.
3. Heat oil in wok or frying pan over high heat.
4. Add garlic then chicken and fry until cooked.
5. Make hole in middle of garlic and chicken and add the chillies, don't inhale as this will make you cough.
6. Add in the vegetables and stir-fry for about 1-2 minutes.
7. Add all the noodles and sauce mix and cook for 1 minutes until the water has evaporated and sauce has coated the noodles.
8. If your noodles absorbs all the sauce liquid very quickly (this is because your noodles was a bit underdone) just add a splash of water (preferably hot) and this not only helps finish cooking the noodles but also revitalises the sauce.
9. Remove from the heat and immediately add the basil leaves, stir until just wilted and then serve.

These Recipes are brought to you by **THAI COOKING PARTYS**

Web Page : www.thaicookingparty.co.nz

Email: thaicookingpartys@yahoo.co.nz Phone : 021499940

Like us on Facebook for more recipes : Thanyas Thai Cooking Partys