

STANISLAV NOODLES

A recipe of stanislav noodles

Ingredients

- Chicken breast
- Rice noodles
- broccoli
- Ground pepper
- Soy sauce
- Oyster sauce
- Eggs

Preparations

1. Cut a chicken breast into stripes
2. Soak rice noodles in hot water for 20 minutes
3. Cut broccoli into bite size pieces
4. Mix some soy sauce and oyster sauce in a bowl
5. Crack 2 eggs into a bowl and whisk

Process

Step 1: Coat a big frying pan with oil of choice (preferably peanut oil)

Step 2: Turn on medium-high heat, then throw in chicken pieces

Stir fry chicken with ground pepper of choice

Step 3: Throw in broccoli and continue stir frying

Step 4: Pour in prepared sauce and continue stir frying

Step 5: Turn off heat when sauce is caramelized

Step 6: Put chicken and broccoli aside

Step 7: Coat pan with oil and turn medium-high heat again

Step 8: Pour in whisked eggs and wait 3-5 seconds
Then pour in drained rice noodles and stir fry

Step 9: Pour in the rest and continue stir frying

Final step: Serve

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