

Drunken Noodles (Pad Kee Mao)

Recipe video above. Spicy Thai Noodles, a popular Thai take-out dish from the streets of Thailand! Make sure you have all ingredients ready to toss into the wok as once you start cooking, things happen quickly! **Spice level:** moderate to high (it's SUPPOSED to be spicy!)



4.94 from 186 votes

Prep Time	Cook Time	Total Time
10 mins	6 mins	16 mins

Course: Noodles, Stir Fries Cuisine: Thai

Keyword: drunken noodles, pad kee mao Servings: 2 -3 Calories: 454cal

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Ingredients

Noodles

- 7 oz /200g dried rice noodles , wide (Note 1)

Stir Fry

- 2 tbsp oil (peanut, vegetable or canola)
- 3 large cloves of garlic , minced
- 2 birds eye chilli or Thai chillies , deseeded, very finely chopped (Note 2)
- 1/2 onion , sliced
- 200 g /7oz chicken thighs , cut into bite size pieces (breast ok too)
- 2 tsp fish sauce (or soy sauce)
- 2 green onions , cut into 3cm/2" pieces
- 1 cup Thai or Thai Holy Basil leaves (sub regular basil, Note 3)

Sauce

- 3 tbsp oyster sauce
- 1 1/2 tbsp light soy sauce (Note 4)
- 1 1/2 tbsp dark soy sauce (Note 4)
- 2 tsp sugar
- 1 tbsp water

Instructions

1. Prepare noodles per packet directions.
2. Mix Sauce in a small bowl.
3. Heat oil in wok or large heavy based skillet over high heat.
4. Add garlic and chilli and cook for 10 seconds. Don't inhale - the chilli will make you cough!
5. Add onion, cook for 1 minute.
6. Add chicken and fish sauce, and fry until cooked, around 2 minutes.
7. Add green onion, noodles and sauce and cook for 1 minute until the sauce reduces and coats the noodles.
8. Remove from heat and immediately add basil, toss until just wilted, then serve immediately.

Another great recipe by [recipetineats.com](https://www.recipetineats.com)