

Drunken Noodles

My favorite Thai dish is EASY, fast, and fiery **Drunken Noodles**, a delicious recipe that's ready in 30 minutes!

Prep Time	Cook Time	Total Time
15 mins	15 mins	30 mins



Course: Main Course Cuisine: Thai Servings: 4 Calories: 405kcal
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4.95 from 399 votes

Ingredients

- 8 oz wide rice noodles
- 2 Tbsp sesame oil (or canola)
- 2 shallots , chopped
- 2 carrots , thinly sliced
- 1 large chicken breast , chopped (or shrimp or tofu)
- 3 large cloves of garlic , minced
- ½ teaspoon fresh minced ginger
- 1 zucchini , thinly sliced
- 1 green bell pepper , thinly sliced
- 2 green onions , chopped
- 1 roma tomatoes , sliced
- 1 cup fresh Thai Holy Basil leaves (or substitute regular basil) , roughly chopped

For the sauce:

- 3 Tbsp oyster sauce
- 1/3 cup low sodium soy sauce
- 2 teaspoons fish sauce
- 2 teaspoons brown sugar
- 2 Tbsp water
- 1 teaspoon Thai red chili paste , more or less, to taste (or substitute sriracha or crushed red pepper flakes)

Instructions

1. Cook noodles according to package instructions.
2. Mix sauce in a small bowl and set aside.
3. Heat 1 tablespoon of oil in wok or large skillet over high heat. Add shallots and carrot and cook for 2 minutes. Add another tablespoon of oil to the pan. Add chicken and season with pepper. Add garlic and ginger and cook for 10 seconds. Add bell pepper, zucchini, tomato and the whites of the chopped green onion and cook for 2 minutes.
4. Add noodles to the pan and pour the sauce over the noodles. Toss and cook for a few minutes until warmed through. Remove from heat and stir in chopped basil.

5. Serve immediately, garnished with remaining green onion and extra chili sauce, sriracha, or crushed red pepper, for added spice.

Nutrition

Calories: 405kcal | Carbohydrates: 62g | Protein: 17g | Fat: 9g | Saturated Fat: 1g | Cholesterol: 36mg | Sodium: 1529mg | Potassium: 664mg | Fiber: 4g | Sugar: 7g | Vitamin A: 5826IU | Vitamin C: 41mg | Calcium: 65mg | Iron: 2mg



Recipe Link



Recipe Video

<https://tastesbetterfromscratch.com/drunken-noodles/>

