



# Pad Kee Mao

(/recipes/1016835-pad-kee-mao)

By Mark Bittman | Time: 20 minutes | Yield: 4 servings

150 ratings

## Ingredients

**4** tablespoons fish sauce  
**2** tablespoons dark sweet soy sauce (kecap manis)  
**1** teaspoon rice vinegar  
**6** cloves garlic  
**5** bird's eye chiles  
**3** tablespoons vegetable oil  
 $\frac{1}{2}$  cup sliced onion  
**1** pound ground pork  
 $\frac{1}{2}$  cup sliced bell peppers  
**12** ounces fresh rice noodles  
**2** handfuls of holy basil leaves (or Thai basil, in a pinch).

## Preparation

- 1.** Whisk together the fish sauce, soy sauce and vinegar, and set aside. Roughly chop the garlic and 3 of the chilies together. Smash the other two chilies with the flat of a knife, and set aside.
- 2.** Put a wok (or a large frying pan) over medium-high heat; when it's hot, add the oil, the garlic-and-chile mixture and the onion. Cook, stirring constantly, until the garlic is fragrant, about 30 seconds. Add the pork and a splash of the sauce. Cook, stirring to break up the meat, until the pork is cooked through, about 5 minutes.
- 3.** Add the peppers and noodles. Turn the heat to high, and add almost all of the sauce (save a spoonful or two to add later if needed). Cook, tossing everything together and separating the noodles if necessary, until the noodles are coated in sauce and take on a slightly charred flavor from the wok. Taste, and add more sauce if needed. Toss in the basil and the smashed chiles, and serve immediately.