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Pad Kee Mao (ผัดซีเม่า)



Pad Kee Mao (ผัดซีเม่า) literally means "fried drunkard" but it's a delightfully flavorful Thai noodle dish loaded with a random assortment of vegetables and protein.

Course	Entree
Cuisine	Best, Thai
Level	Intermediate
Main Ingredient	Noodles
Diet	Dairy-Free

Prep Time	10 minutes
Cook Time	5 minutes
Total Time	15 minutes

Servings	2 servings
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Ingredients

- 150 grams dry wide rice noodles (or 350 grams fresh, sen yai)

For chicken

- 200 grams chicken breast (thinly sliced)
- 1 teaspoon soy sauce
- 1 teaspoon potato starch

For Pad Kee Mao sauce

- 1 tablespoon fish sauce
- 1 tablespoon oyster sauce
- 1 tablespoon evaporated cane sugar
- 1 teaspoons rice vinegar

For stir-fry

- 2 tablespoons vegetable oil
- 18 grams garlic (3 large cloves, finely minced)
- 2 medium eggs
- 75 grams onion (1/2 small, sliced)
- 70 grams baby corn (5 ears, sliced in half at an angle)
- 50 grams red bell pepper (1/2 small pepper, sliced)
- 30 grams carrot (8 thin slices)
- 1 tablespoon green peppercorns in brine
- 2 bird chillies (optional, finely minced)
- 70 grams tomatoes (1/2 medium tomato, sliced)
- 20 grams Thai basil* (leaves only)

Instructions

1. Rehydrate the noodles in room temperature water for 2 hours. You can also rehydrate them with boiling water in about 10 minutes but you'll need to stir them gently to keep them from sticking together.
2. Add the chicken breast (or your choice of protein) to a bowl along with the soy sauce and then stir to combine. Add the potato starch and mix well to combine. Let this marinate while you prepare the other ingredients.



3. Make the sauce by stirring together the fish sauce, oyster sauce, sugar and rice vinegar until combined.
4. Heat a frying pan or wok over medium-high heat until hot and then add 1 tablespoon of oil and swirl to coat the pan. Add the chicken and spread it out in a single layer to let it brown on one side. Stir-fry until the chicken is cooked through and then transfer it to a clean bowl, leaving as much oil in the pan as possible.



5. Add the garlic and fry until fragrant.
6. Add the eggs and then scramble.



7. When the eggs are almost cooked, add another tablespoon of oil, along with the onion, baby corn, bell pepper, carrot and green peppercorns. Fry until the onions are translucent but still crisp.
8. Add the rehydrated noodles and stir fry until the noodles take on some color.



9. Add the sauce and stir-fry until the noodles are evenly coated and the liquid has been absorbed.



10. Return the chicken to the pan and add the tomatoes and basil. Quickly stir-fry to reheat the chicken and wilt the basil.



11. Serve immediately.

Notes:

* It's worth noting that Pad Kee Mao is traditionally made with Holy Basil, which has a different fragrance from the purple Thai Basil I use, but Thai Basil is easier to find and I personally like the way it tastes better.