

PAD KEE MAO - THAI NOODLES

Ingredients

7 oz /200g dried rice noodles , wide

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

1/2 onion , sliced

200g, cut into bite size pieces

2 tsp fish sauce

2 tsp soy sauce

2 green onions , cut into 3cm

1 cup Thai or Thai Holy Basil leaves (sub regular basil)

SAUCE

3 tbsp oyster sauce

1 1/2 tbsp light soy sauce

1 1/2 tbsp dark soy sauce

2 tsp sugar

1 tbsp water

Method

Step 1

Prepare noodles per packet directions.

Step 2

Mix Sauce in a small bowl.

Step 3

Heat oil in wok or large heavy based skillet over high heat.

Step 4

Add garlic and chilli and cook for 10 seconds. Don't inhale - the chilli will make you cough!

Add onion, cook for 1 minute.

Step 5

Add chicken and fish sauce, and fry until cooked, around 2 minutes.

Step 6

Add green onion, noodles and sauce and cook for 1 minute until the sauce reduces and coats the noodles.

Step 7

Remove from heat and immediately add basil, toss until just wilted, then serve immediately.

THE COOKERY

by The Secret Jozi Chef

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