

PAD SEE EW (STIR FRY NOODLES IN SOY)
Serving 8

INGREDIENTS:

200 g rice stick noodles
2 tablespoons sweet dark soy sauce or kecap manis
2 tablespoons oyster sauce
2 teaspoons soy sauce
2 teaspoons white vinegar
2 teaspoons sugar
2 tbsp water
2 tbsp peanut or vegetable oil
2 cloves garlic
1,5 chicken breast
2 packed Chinese broccoli, leaves separated from stems (cut stems vertically into thin sticks)

PREPARATIONS:

1. *Prepare the noodles according to packet instructions. Some just require soaking in boiling water for 5 minutes, others require cooking in a pot of boiling water for a few minutes. Drain when ready.*
2. *Meanwhile, combine sauce ingredients. Mince the garlic straight into the wok with the oil. Place wok high heat. As the oil is heating, the garlic will gradually heat too and infuse the oil with flavour.*
3. *When the oil is hot and the garlic is starting to turn golden, add the chicken and Chinese broccoli stems and stir fry for 1 minute.*
4. *Move the chicken and Chinese broccoli to one side and add the noodles, Chinese broccoli leaves and the sauce. Fold gently to combine, for the sauce to coat the noodles evenly and to caramelize, and the leaves to just wilt. They only need to be just wilted because they will continue to cook while you are plating up. Serve immediately.*