

Drunken Noodles

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr

Description

This recipe for Thaistyle drunken noodles is great for a hangover and its good for entertaining too

Ingredients

- - 1 (16 ounce) package rice noodles - 6 tablespoons oyster sauce - 3 tablespoons white sugar - 3 tablespoons rice vinegar - 3 tablespoons fresh lime juice - 1 tablespoon canola oil
- or more as needed - 1 medium onion
- sliced - 1 bulb shallot
- chopped - 3 cloves garlic
- minced
- or more to taste - 1 pound boneless chicken
- thinly sliced - 1 large green bell pepper
- sliced into strips - 1 large egg
- lightly beaten - 2 sprigs fresh basil
- leaves removed and torn

Instructions

1. Place rice noodles into a bowl. Fill the bowl with hot water and separate noodles with a fork or your hands. Soak until softened
2. about 45 minutes. When noodles have been soaking for 30 minutes
3. whisk oyster sauce
4. sugar
5. vinegar
6. and lime juice together in a bowl until smooth; set aside. Pour enough oil into a wok or large skillet to coat the bottom; set over medium-high heat. Add onion
7. shallot
8. and garlic to hot oil; cook and stir until fragrant and slightly softened
9. 2 to 3 minutes. Add chicken and bell pepper; cook and stir until chicken is no longer pink
10. 5 to 7 minutes. Move chicken mixture to one side of the wok. Pour beaten egg into the empty side of the hot wok; cook until it becomes slightly set
11. 1 to 2 minutes. Flip egg and cook until set
12. 1 to 2 minutes more. Break egg apart with a fork and stir into chicken mixture. Mix in reserved sauce and basil. Drain noodles
13. then add to chicken mixture. Cook and stir until heated through
14. 2 to 3 minutes.