

Pad Kee Mao

Jacob · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 40 mins

Description

Pad kee mao translates to drunken stirfry in English. These Thai drunken noodles are one variation of many such dishes that are commonly hawked by streetside vendors in Bangkok. The drunken description comes from the fact that it originated in late-night revelers' kitchens after stumbling home from the nightclubs in the wee hours of the morning.

Ingredients

- 3 ½ ounces dried Thai-style rice noodles
- wide (such as Chantaboon Rice Noodles) - 1 ½ teaspoons olive oil - 2 cloves garlic
- minced - ½ teaspoon thick soy sauce - 2 teaspoons white sugar - 1 ½ teaspoons olive oil - 2 cloves garlic
- minced - ½ pound pork (any cut)
- thinly sliced - 1 serrano pepper
- minced
- or more to taste - 30 fresh basil leaves
- chopped - ½ teaspoon thick soy sauce - 1 teaspoon white sugar - 1 teaspoon salt - ½ cup bean sprouts

Instructions

1. Place dry rice noodles in a bowl
2. cover with hot water
3. and let soak until white and softened
4. about 1 hour. Drain noodles and set aside. Heat 1 1/2 teaspoons olive oil in a wok or large skillet over low heat. Cook and stir 2 minced garlic cloves until brown and beginning to crisp
5. 2 to 3 minutes. Stir in soaked noodles
6. 1/2 teaspoon thick soy sauce
7. and 2 teaspoons sugar. Cook and stir until noodles have absorbed soy sauce and turned brown
8. about 3 minutes. Remove noodles from the skillet. Heat remaining 1 1/2 teaspoons olive oil in the wok over low heat; stir in remaining 2 minced garlic cloves and cook until brown and beginning to crisp
9. 2 to 3 minutes. Raise the heat to medium-high and stir in pork
10. serrano pepper
11. basil
12. 1/2 teaspoon thick soy sauce
13. 1 teaspoon sugar
14. and salt. Cook and stir until pork is no longer pink and the edges of the meat are beginning to brown
15. about 5 minutes. Return noodles to the wok and stir in bean sprouts. Cook and stir until heated through
16. about 5 more minutes. Tips Look for thick soy sauce at Asian specialty grocery stores.