

Pad Kee Mow Drunkard39s Noodles

Jacob · 30/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

6

Description

Pad Kee Mow or Drunkards Noodles is a popular Thai dish It is my personal favorite when visiting any Thai restaurant It is made differently by every cook My girlfriend and I experimented to come up with this version Feel free to make alterations to suit your own taste Many ingredients Thai basil fish sauce palm sugar etc may be difficult to find in a regular supermarket but you can most likely find them in an Asian market

Ingredients

- - ¼ cup rice vinegar - ¼ cup fish sauce - ½ small lime
- juiced - 1 tablespoon palm sugar - 1 tablespoon red pepper flakes
- or more to taste - 1 teaspoon ground black pepper - 2 skinless
- boneless chicken breast halves
- thinly sliced - 1 (16 ounce) package fresh rice noodles - warm water
- as needed - 3 tablespoons vegetable oil - 4 cloves garlic
- finely chopped - ½ yellow onion
- sliced - ½ cup oyster sauce - 2 tablespoons soy sauce - 1 red bell pepper
- sliced - 2 small tomatoes
- seeded and sliced - 4 green onions
- chopped - 2 cups fresh Thai basil leaves

Instructions

1. Whisk together rice vinegar
2. fish sauce
3. lime juice
4. palm sugar
5. red pepper flakes
6. and black pepper in a large bowl. Marinate chicken into rice vinegar mixture; set aside while preparing remaining ingredients. Separate rice noodles in warm water
7. about 5 minutes; drain. Heat the vegetable oil in a large skillet or wok over medium heat. Cook and stir the garlic and onion in the hot oil until the onion is soft and translucent
8. about 5 minutes. Increase heat to medium-high. Stir chicken and marinade into onion mixture; cook and stir until chicken is no longer pink in the center and sauce begins to thicken
9. 7 to 10 minutes. Stir rice noodles
10. oyster sauce
11. soy sauce
12. red bell pepper
13. tomatoes
14. green onion
15. and basil leaves into the chicken mixture; cook and stir until sauce is evenly distributed and noodles are tender
16. 5 minutes more.