

Drunken Noodles

Yield: 4 servings

Prep Time: 0:15:00

Cook Time: 0:10:00

Total Time: 0:25:00

1. Soak rice noodles in hot water until flexible, 10 to 15 minutes. Occasionally move the noodles around to separate them. Drain the water and cover with a wet paper towel until ready to use.
 - 8 oz Rice Noodles
2. While the noodles are soaking, prepare the sauce by combining oyster sauce, soy sauce, dark soy sauce, fish sauce, sugar, and water in a small bowl.
 - 1/4 cup Oyster Sauce
 - 1/4 cup Soy Sauce
 - 1 tsp Dark Soy Sauce
 - 1 tbsp Fish Sauce
 - 2 tbsp Palm Sugar
 - 2 tbsp Water
3. Heat vegetable oil and sesame oil in a wok or large frying pan over medium-high heat. Stir-fry shallots, chili, and garlic until shallots are soft, about 2 minutes. Move the mixture around the outside of the pan to create a space and add your protein. Sear for 1 minute, then combine with shallot mixture.
 - 2 tbsp Vegetable Oil
 - 1 tsp Sesame Oil
 - 1 cup Shallots
 - 6 tsp Thai Chilies
 - 4 each Garlic
 - 2 1/2 lb Chicken
4. Add Chinese broccoli stems and stir-fry until tender, about 2 minutes.
 - 1 lb Chinese Broccoli
5. Add Chinese broccoli leaves and stir-fry until wilted.
6. Add drunken noodle sauce and mix. Cook until sauce begins to simmer.
7. Add soaked rice noodles and toss to coat until noodles have absorbed the sauce and are cooked through, about 2 minutes. Remove from heat.
8. Stir in Thai basil and scallion.
 - 1 cup Thai Basil
 - 4 each Scallions