Drunken Noodles

Ingredients

For the Sauce

- 1/4 cup oyster sauce
- 1/4 cup soy sauce
- 1 teaspoon dark soy sauce (optional)
- 1 tablespoon fish sauce
- 2 tablespoons palm sugar (or brown sugar)
- 2 tablespoons cold water

For the Drunken Noodles

- 8 ounces dried wide rice noodles
- 2 tablespoons vegetable oil
- 1 teaspoon sesame oil
- 1 cup shallots, thinly sliced
- 6 teaspoons thai chili, thinly sliced
- 4 cloves garlic, minced
- 2 1/2 pounds chicken or pork, thinly sliced
- 1 pound Chinese broccoli, thinly sliced (optional)
- 4 scallions, thinly sliced
- 1 cup fresh Thai basil leaves

Instructions

- 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.
- 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.
- 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.
- 4. Add Chinese broccoli stems and stir-fry until tender, about 2 minutes.
- 5. Add Chinese broccoli leaves and stir-fry until wilted.
- 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.