

PAD SEE EW

Serves 4



INGREDIENTS:

Sauce:

- 2 Tbsp. oyster sauce
- 1Tbsp. black soy sauce*
- 2 tsp. Thai soy sauce (or regular light soy sauce)
- 1 tsp. brown sugar
- 1 tsp. rice vinegar

*Black soy sauce is a little more savory than regular soy sauce. It can be found in Asian grocery stores. If you aren't able to find it, substitute regular soy sauce.

DIRECTIONS

For the noodles:

1 lb. fresh wide rice noodles (sen yai) or 8 oz. dried wide rice noodles
3 stalks gai lan Chinese broccoli or broccolini (remove the really thick part of the stems)
2 large eggs, lightly beaten
4 Tbsp. vegetable oil, approximately
8 oz flank steak, thinly sliced, or chicken thighs or breasts, cut into 1" pieces
Thai black soy sauce to taste
4 cloves garlic, finely chopped or minced

Assembly:

1. Mix sauce ingredients and pour over the meat and set aside.
2. Heat 2-3 tsp. oil in wok over medium high heat. Stir fry the meat until fully cooked. Remove meat from wok.
3. Add 1 tsp. oil to wok. Stir fry Chinese broccoli and garlic until the broccoli is a bit soft.
4. Push broccoli to side of pan and add 1 tsp. of oil to wok.
5. Pour eggs into the middle of the wok. Allow them to cook untouched for about 20 seconds. Flip eggs over and scramble. Remove eggs and broccoli from pan.
6. Add 2 Tbsp. oil to pan and turn heat to high. Add the rice noodles, spreading them out in a single layer. Cook, leaving noodles undisturbed for 20-30 seconds at a time so they sear and caramelize.
7. Add the meat and broccoli back to the pan with the noodles and toss everything together.
8. Add more brown sugar and black soy sauce to taste. It should be savory and a little sweet.

Some notes about the noodles:

Fresh rice noodles should be at room temperature. If they're cold and stiff from refrigeration, rinse them quickly under hot tap water when you're ready to stir fry. Or, microwave them for one minute. Either way helps prevent the noodles from lumping together during cooking. Pour a bit of oil over noodles (dry or fresh) and toss noodles with your fingers to keep them from sticking together. Also add oil to the pan to prevent the noodles from sticking to it.

If you are using dried noodles, bring a large pot of hot water to a boil. Add the noodles and stir to separate. Chop sticks work well here. Remove from heat and let the noodles sit until they're cooked through, about 8-10 minutes. Drain in a colander and rinse under cold running water. Drain well and set aside.