

RECIPE: Pad See Ew - Stir Fried Noodles with Soy Sauce

Ingredients

100Gr pork or chicken
200Gr steamed rice
50Gr carrots
50Gr tomatoes
1 Chinese kale
1 spring onion
1/4 onion, diced
1 egg
1 tablespoon soy sauce
1/2 tablespoon oyster sauce
1/2 teaspoon refined sugar
1 pinch of salt

Preparation

Heat the oil in a wok, add the garlic, panfry until fragrant then add the pork or chicken. Cook until the chicken is tender. Add the egg, but don't scramble it. Add the vegetables, cook until tender. Add noodles and panfry with the sauce, salt and sugar. Make sure the ingredients mix well and everything gets a nice color. Add the pepper.