

# Pad See Ew – Stir Fried Noodles with Soy Sauce

## Ingredients

- 100g pork or chicken
- 50g carrots
- 1 Chinese kale
- 2 shiitake mushrooms
- 3 clove garlic
- 1 egg
- 2 tablespoon soy oil
- 1 teaspoon fish sauce
- 1 tablespoon light soy sauce
- 1.5 tablespoon oyster sauce
- 1 teaspoon dark soy sauce
- 1/2 teaspoon refined sugar
- 1 pinch of salt

## Preparation

Heat the oil in a wok, add the garlic, pan-fry until fragrant then add the pork or chicken. Cook until the chicken is tender. Add the egg and break the egg, pan fried to show the texture of an egg. Add flat noodle and dark soy sauce, mix the noodle with dark soy sauce, add all vegetables, add fish sauce, light soy sauce, oyster sauce, add salt and sugar. Keep pan fried and make sure the ingredients mix well and everything gets a nice color. Add ground pepper (Optional). Serve in to the with plate. Squeeze lime juice on the top and mix.

Pakinnaka Thai Cooking School Khaolak

5/49 Moo 7

Soi Noen Thong Khuekkhak, Takua Pa Phang-Nga 82220

<https://pakinnakacookingschool.com>