

Thai Stir Fried Glass Noodles

Ingredients

7 oz Chicken Thighs (200 grams, cut	into bite-sized pieces)
5 1/2 oz Dried Bean Thread Noodles	(160 grams, 2 bundles)
2 T Vegetable Oil	3 clv Garlic (chopped)
1 Onion (sliced)	1/2 c Carrot (julienned)
2 Eggs (lightly beaten)	1 Red Chili (sliced)
3 Green Onions (cut into 1-inch	pieces)
1 t Fish Sauce (plus 2 tablespoons)	1/4 t Ground Black Pepper
2 T Oyster Sauce	1/2 t Sweet Soy Sauce
1/2 t Sugar	

Thai Stir Fried Glass Noodles

Instructions

1. Place the noodles in a large bowl and cover with warm tap water. Allow to soak for 8-10 minutes or until just tender. Drain and set aside for later.
2. In a small bowl combine the chicken with 1 teaspoon fish sauce and black pepper then set aside.
3. In a small bowl mix together oyster sauce, 2 tablespoons fish sauce, sweet soy sauce, and sugar. Set aside.
4. Heat 1 tablespoon vegetable oil in a large frying pan. Add the garlic and onion and stir-fry for a minute. Add the chicken and stir-fry for another 2-3 minutes or until the chicken is almost cooked.
5. Add the carrot and stir-fry for another minute or until the chicken is cooked. Spread the ingredients out to make some space in the middle of the pan.
6. Add the remaining 1 tablespoon oil into the space, then pour in the eggs. Spread the eggs out and allow them to set before breaking them up and tossing them through the rest of the ingredients.
7. Add the noodles and the sauce and toss until well combined. Then toss in the chili and green onion. Serve immediately.