

Rad Naa

Ingredients

3 T Vegetable Oil
10 1/2 oz Rice Noodles (fresh)
1 t Sweet Soy Sauce
7 oz Chicken Thighs (sliced)
2 clv Garlic (minced)
3 1/2 oz Gai Lan (sliced diagonally)
1 c Chicken Broth
2 T Fish Sauce
1 t Sugar
3/4 t White Pepper
2 T Cornstarch
2 T Water
1 T Oyster Sauce

Instructions

1. In a small bowl mix the chicken with the oyster sauce and 1/2 teaspoon white pepper. Set aside.
2. Heat 1 tablespoon of the vegetable oil in a wok over high heat. Add the rice noodles and spread them out and allow them to cook for a few seconds.
3. Stir-fry noodles and allow them to cook undisturbed for another 30 seconds. Once the noodles are starting to char at the edges, add the dark soy sauce and stir-fry for another half a minute. Transfer noodles to a serving plate.
4. In the same pan, heat 2 tablespoons of oil. Add the chicken and stir-fry for 3-4 minutes or until cooked through and starting to char. Then add the garlic and stir-fry for a few seconds. Add the gai lan and stir-fry for another 30 seconds.

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5. Add the chicken broth, fish sauce, sugar and $\frac{1}{4}$ teaspoon of white pepper. Stir to combine and simmer for about a minute.

6. In a small bowl add cornstarch and water and mix well. Add to the wok and simmer for another minute until thick and glossy. Pour the hot chicken and gravy mixture over the top of the noodles. Serve immediately.