

# Pad See Ew

## Ingredients

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- 16 oz Ho Fun Noodles (fresh, separated)
- 1 c Chicken Breast (thinly sliced)
- 1 t Baking Soda
- 4 clv Garlic (minced)
- 4 c Chinese Broccoli (coarsely chopped)
- 2 Eggs
- 4 T Sweet Soy Sauce
- 4 T Oyster Sauce
- 4 t Soy Sauce
- 4 t Vinegar
- 2 t Fish Sauce
- 4 t Sugar
- 4 t Vegetable Oil

## Instructions

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- 1.Prepare your sauce by mixing the sweet soy sauce, oyster sauce, soy sauce, vinegar, fish sauce and sugar together. Set aside.
- 2.Prepare your rice noodles by using your fingers to separate each noodle if they are stuck together.
- 3.Combine chicken with 2 tablespoons water and baking soda in bowl. Let sit at room temperature for 15 minutes. Rinse chicken in cold water and drain well.
- 4.Add 2 teaspoons oil to your wok and heat it to high heat. Add the garlic and saute until it's almost golden brown. Then add the chicken and saute until it's cooked through.
- 5.Push the garlic and chicken to the side of the wok. Add another two teaspoons oil and once it's

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hot, crack the eggs and scramble it in the middle of the wok.

6. Push everything to the side and add the rice noodles and sauce you prepared earlier. Mix everything together and stir fry until there is not much liquid left in the wok.

7. Next add the Chinese broccoli to the noodles and cook until wilted. During this time, just let the noodles sit for a minute or so to get a nice char on them. Once done, take off the heat and serve immediately!