

PAD SEE EW CHICKEN NOODLES

Recipe by delicious.com.au

PAIR WITH:
"NORTH COAST"
PINOT NOIR



INGREDIENTS

200g chicken thigh fillets, thinly sliced
1/4 cup Chinese light soy sauce
1 tsp kecap manis (Indonesian sweet soy sauce – from Asian food shops)
1/2 tsp caster sugar
2 tbs sunflower oil
4 garlic cloves, crushed
100g Chinese broccoli (gai lan), stems sliced, leaves sliced into 4cm pieces
350g fresh rice noodles
Chilli flakes (optional), to serve

MARINADE

1 tbs Chinese light soy sauce
1 tsp sesame oil
1/2 tsp ground white pepper

CHILLI VINEGAR

1/4 cup white vinegar
1 long red chilli, thinly sliced

PREPERATION

MARINADE

- For the marinade, combine all the ingredients in a large bowl. Add chicken and stir until well coated. Marinate for at least 10 minutes or up to an hour.

CHILI VINEGAR

- For the chilli vinegar, combine ingredients in a small serving bowl and set aside.

STIR-FRY SAUCE

- To make stir-fry sauce, combine soy, kecap manis and sugar in a small bowl and set aside.

THE REST

- Heat oil in a wok or large frying pan over high heat. Add garlic, stir-fry for 30 seconds. Add chicken and stir-fry for 2-3 minutes until almost cooked.
- Add Chinese broccoli and stir-fry for 2 minutes or until chicken is cooked and broccoli is tender.
- Add noodles and the stir-fry sauce and stir-fry until noodles are evenly coloured and everything is well combined.
- Divide among serving plates and serve with the chilli vinegar and chilli powder, if using, alongside.