
Fried Big Rice Noodles with Sweet Soy (Pad Siew)

Description

Whenever Chef Grant is in Chang Mai Thailand, he always enjoys Pad Siew! Everyone thinks that every Thai dish is crazy spicy, not so. In northern Thailand, where the climate is cooler, you can enjoy wok fried dishes that are Chinese inspired in flavors. Back home in Hawaii, we don't have the ability to buy fresh uncut rice sheets like you can in Chiang Mai, so he decided to use the next closest thing, chow fun in this dish - Fried Big Rice Noodles with Sweet Soy.

Total time: 25 min Yield: 2 servings

Ingredients

- 6 oz chow funn noodles
- 2 Tbsp sweet soy sauce
- 2 Tbsp salad oil
- 1/2 lb thinly sliced pork
- 3 clove sliced garlic
- 1 cup choi sum (cut on a bias into 1" lengths)
- 3 Tbsp oyster sauce
- 2 Tbsp light soy sauce
- 2 tsp palm sugar, brown cane sugar or honey
- 1 tsp ground black pepper
- 1 egg (beaten)

Prep Time: 10 min Cooking Time: 15 min Total Time: 25 min

Instructions

Prepare chow funn noodles according to package directions. Place the noodles in a bowl and drizzle the sweet soy sauce over the noodles and carefully toss the noodles until they are evenly coated.

Heat a medium sized sauté pan on high and add in the oil. When the oil lightly smokes, add in the thinly sliced pork and sauté for a minute and add in the sliced garlic making sure to stir well. Add in the choi sum and stir until both the pork and choi sum are cooked, add in the oyster sauce, light soy sauce, palm sugar and black pepper and stir well. Push the mixture to one side of the pan and lightly scramble the beaten egg, toss in the noodles and serve immediately.

Recipe brought to you by:

Chef Grant Sato