

Cooking School

with the London Chef

Pad Kee Mao (Thai Drunken Noodles)

For a true chef mis-en-place experience we suggest having the ingredients out, washed and measured, and the equipment ready to go before you begin cooking. Pour yourself a large glass of whatever you like to enjoy while cooking, and remember to have fun in the kitchen! These quantities can be easily doubled, but if you increase food quantity make sure to use appropriate sized pots/pans for the best outcome.

SERVES 2 – if you want to serve 4 people, double this amount, but still cook no more than two portions at a time. It goes very quickly, so you can make the recipe back to back for 4 portions.

Protein

225 g protein of choice (chicken thigh is the most common – marinate in a splash of dark soy ahead of time)

Pantry

Vegetable oil
170 g dry rice noodles
¼ cup oyster sauce
¼ cup soy sauce
2 Tb palm sugar or light brown sugar
1 Tb fish sauce
Up to ¼ cup chili paste (sambal oelek or other)

Vegetables

4 cloves garlic
100 g Chinese broccoli, broccoli, or broccolini
100 g carrot
½ cup Thai basil leaves, or regular basil

Equipment

Large skillet or wok
Knife
Cutting board
Mixing bowls
Colander or sieve
Ramekins or small bowls for organizing ingredients
Measuring cups
Measuring spoons
Wooden spoon or wok spatula
Rubber spatula
Serving platter