

Phad Senmi Gai

(Fried chicken with rice noodles)

Buy (for 2 persons)

- Chicken breast 200 g
- Rice Noodles 300 g
- Soy sauce salty 2 tablespoons
- Oyster sauce 2 tablespoons
- Sunflower oil 2 tablespoons
- Thai Coriander 1 stem
- Spring onions 1 stem
- Carrots 1 piece
- Garlic 1 clove
- Sugar 2 teaspoons
- Lime 1 piece
- ground chilies 1 pinch

Prepare

- Soak the rice noodles, then cut them into 10 cm long pieces
- Cut chicken breast into small pieces
- Cut garlic into fine slices
- Cut the carrot into strips
- Cut coriander and spring onions into small pieces

Cook

- Fry garlic in oil until it is yellow-brown
- Add chicken and fry it for 1-2 minutes
- Add soy sauce, oyster sauce and sugar, mix well
- Add carrots and rice noodles, stir
- add water (if necessary)
- Add coriander and spring onions
- Serve with lime juice and a pinch of ground chili - DONE