

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 1 tablespoon
- Vegetables (carrots, broccoli, Chinese cabbage, etc.) 1 handful
- 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
- Chop the garlic clove
- Cut the vegetables 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 vegetables and rice noodles, stir
- add water (if necessary)
- Serve with lime juice and a pinch of ground chili - DONE