

Phad Wun Sen Muu Sap

(Fried pork with glass noodles)

Buy (for 2 persons)

• Pork (coarsely chopped)	200	g
• Glass noodles	300	g
• Soy sauce salty	2	tablespoons
• Oyster sauce	2	tablespoons
• Sunflower oil	1	tablespoons
• Vegetables (carrots, broccoli, Chinese cabbage, etc.)	1	handful
• Garlic	1	clove
• Sugar	2	teaspoons
• Lemons	1	piece
• Ground chilies	1	pinch

Prepare

- Soak the glass noodles, then cut them into 10 cm long pieces
- Cut the 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 for 1-2 minutes
- Add soy sauce, oyster sauce and sugar, mix well
- Add vegetables and glass noodles, stir
- Add water (if necessary)
- Serve with lime juice and a pinch of ground chili - DONE