

Drunken Noodles with Chinese Kale, Tofu and Thai Basil

Recipe by Taya Meeikeaw

Paste Ingredients

1 tablespoon	fresh garlic, peeled and crushed
1.5 tablespoons	long red chillies, thinly sliced
¼ teaspoon	white peppercorn or powder

Main Ingredients

2 tablespoons	neutral oil, see cook's note*
1	egg, medium size
250 grams	Hor Fun: uncut block fresh rice noodles, cut into 3 x 4cm wide pieces
100 grams / 1 cup	fried firm tofu, sliced or substitute with 100 grams of sliced meat
1 cup	Chinese Kale "Gai Larn", sliced diagonally into 4cm pieces
4	baby corn
1 tablespoon	coriander leaves and stems, cut into 1cm pieces
½ cup	Thai basil leaves, whole

Stir fry sauce

1.5 tablespoons	Thai fish sauce, Mega Chef brand
1 tablespoon	Kecap Manis, caramelised soy sauce
1 teaspoon	brown sugar

Garnishes

a small handful	coriander leaves
a few zesty	lime / lemon wedges
as much as you can handle	dried chilli flakes

Method

1. Begin by creating a paste in a mortar and pestle. Add white peppercorns and finely grind into a powder. Next add sliced chilli and pound for 10 seconds before adding crushed garlic. Continue to pound the ingredients until a chunky paste is formed. Avoid over working the paste!
2. Prep and measure all the ingredients above.
3. To make the stir fry begin by adding oil into your wok and over high heat.
3. Reduce to heat to very low then add in garlic and chilli paste and crack the egg into the heated wok.
4. Stir the egg to break the yolk, creating strings/lace like eggs.
5. Add sliced tofu or your choice of protein and cook on high heat. Toss vigorously until just cooked through.
6. Add the fresh rice noodles into the wok. Stir and fold gently until the noodles have softened.
7. Follow with the stir fry sauce and Chinese kale. Stir well until sauce has been absorbed.
8. Finally, add coriander and Thai basil into the wok. Stir briefly and remove from heat.
9. To serve, garnish with coriander leaves, lime wedges and extra chilli if desired.

Serves: 1 hungry person or 2 light eaters



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