

Thai-Style Fried Noodles



Ingredients

- 4 cups Thin rice noodle, soaked for 3 minutes
- 50 g Pork, cut into small pieces
- 1 piece Bean curd, diced
- 3 Eggs
- 250 g Bean sprout
- 50 g Chinese chives, cut into short length
- 1 tbsp Chopped shallot
- 1 tbsp Chopped garlic
- 1 tbsp Chopped salted Chinese radish
- 1 tsp Chili powder
- ½ cup Ground roasted peanut
- 4 tbsp Sugar
- 1 tbsp Fish sauce
- 4 tbsp Tamarind juice or vinegar
- ¼ cup Water
- 8 tbsp Cooling oil

Fresh vegetables: Bean sprouts, Chinese chives, Banana bud, Indian pennywort and wedges of lime



Chinese Chives



Salted Chinese Radish

Method

Fry shallot and garlic in 3 tbsp of oil over medium heat until fragrant. Add noodles and water, stir until tender. Season with sugar, fish sauce and tamarind juice.

Add 3 tbsp of oil to the same wok, add pork, salted Chinese radish, bean curd and chili powder. Sauté until the pork is done, toss well with the fried noodles, then push the mixture back to the side of the wok again.

Put 2 tbsp of oil into the wok, break the eggs in and stir until done. Toss again with the noodles, add the bean sprouts and Chinese chives. Stir until everything is done.

Transfer to a serving dish, sprinkle roasted peanuts on top. Serve with fresh vegetables.



Indian Pennywort



Banana Bud

Saitip Thai Market

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Opening hours

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