

DENE

Pad Kee Mao



Ingredients:

- ¼ cup fish sauce
- ¼ cup sweet soy sauce
- 2 tsps rice vinegar
- 6 cloves garlic
- 4 Serrano peppers or Thai chiles
- 3 TBLS vegetable oil
- ½ large onion thinly sliced
- 1 pound ground pork
- 1 red bell pepper sliced
- 12 ounces wide rice noodles
- 2 handfuls Thai basil (or regular basil) roughly torn
- 1 lime juiced
- Lime wedges for serving

Method:

1. Soak the rice noodles in warm tap water for 30 minutes to an hour.
2. Stir together the fish sauce, soy sauce and vinegar, and set aside.
3. Roughly chop the garlic and 3 of the chilies together. Chop the other chilie, and set aside.
4. Preheat a wok or large skillet over medium-high heat; when hot, add the oil, the garlic/chile mixture, and the onion. Cook, stirring constantly, until the garlic releases its fragrance, about 30 seconds. Add the pork and a splash of the sauce. Cook, breaking up the meat with a wooden spoon or potato masher, until the pork is cooked through, about 5 minutes.
5. Drain the noodles and add them with the bell peppers to the pan. Increase the heat to high, and add the sauce. Cook, tossing everything together and separating the noodles, until all ingredients are coated with the sauce and it thickens slightly, about 8-10 minutes.
6. Toss in the basil, limejuice and the additional chile. Serve immediately with lime wedges on the side.