

Pad See Ew

<http://userealbutter.com/2010/07/06/pad-see-ew-thai-noodles-recipe/>
from [Chez Pim](#)

marinade

8 oz. (225g) pork loin, sliced thin against the grain
1/2 tbsp fish sauce
1 tbsp oyster sauce
splash of dark sesame oil

Mix together in a bowl and let sit for 30 minutes.

the rest of it

2-3 tsbps cooking oil
9 oz. (250g) Chinese broccoli, cut into bite-size pieces (use the leaves too!)
fish sauce to taste
11 oz. (300g) fresh wide rice noodle*
1 tbsp thick soy sauce
2 cloves garlic, minced
1 egg
1 tbsp rice wine vinegar
ground black pepper to taste

* Pim says if you use dry noodles, that you should soak them in lukewarm water until they are pliable, but not soft. Drain them well before cooking to avoid oil splatter.

It's a good idea to get your mise en place (mess in place) because the cooking part happens rather quickly. Heat a tablespoon of oil in your wok or pan over high heat. When the oil is hot, add the Chinese broccoli stems and sauté for about a minute. Then add the leaves and a splash of fish sauce, sautéing until the leaves are wilted (this won't take long). Remove the greens from the pan and set aside. Add another tablespoon (or more) of oil to the pan and toss in the noodles, coating them with the oil. Add thick soy sauce, a few splashes of fish sauce (like a tablespoon total?) and stir the noodles about until they are evenly cooked. You can even go for the charred bits by letting some of the noodles sit on the pan for a little longer. If the noodles start to stick, Pim says you can add more oil. Remove the noodles from the pan and set aside. Scrape off any remnants from the pan, add another tablespoon of oil and set over high heat. When the oil is hot, add the garlic and stir for a second, then add the pork. Stir-fry until the pork is almost cooked through. Push the pork to the side of the pan and add an egg to the middle. Let it cook for a few seconds then stir it together with the pork. Add the Chinese broccoli and the noodles. Stir together. Remove from heat. Add more soy sauce and/or fish sauce to taste (you may not need any) and then toss the noodles with a tablespoon of rice wine vinegar and a few grinds of black pepper. Serves 2.