

## Pad-Sieu

Recipe courtesy Poolie Edesess



User Rating: ★★★★★

2 tablespoons cooking oil  
1 1/2 teaspoons minced garlic  
4 ounces very thinly sliced meat (beef, chicken, pork or shrimp)  
2 tablespoons white soy sauce  
Salt  
Pepper  
1/4 cup cornstarch  
3/4 cup bite sized broccoli tips  
2 cups wide rice noodles/fresh noodles, soaked in hot water for 20 minutes  
1 teaspoon oil  
1 egg  
1 teaspoon dark soy sauce  
2 teaspoon oyster sauce  
1 1/4 teaspoon sugar  
1 teaspoon fish sauce  
3/4 teaspoon white vinegar  
Sprinkle with Mono sodium glutamate-MSG, if desired

This recipe should take about 10 minutes to make. Put oil, garlic on medium heat and saute for a few seconds. Soak the meat for a few minutes in the white soy sauce, salt and pepper. Remove meat from vinegar and dredge in cornstarch. Then add meat and broccoli to the saute pan and saute for 2 minutes. Add noodles and keep on medium heat until they become soft, 2 minutes. Clear a spot in the middle of the pan about the size of a pancake, add 1 teaspoon oil and fry the egg for 15 seconds. Then mix well with the rest of the ingredients in the pan. Add dark soy, oyster sauce, sugar, fish sauce, and vinegar. Then sprinkle with black pepper and MSG, if desired

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