



December 2021

# Pad See Ew with Beef

Create this popular Thai street food of stir-fried rice noodles at home! This pad see ew has that delicious sweet-savory and touch-of-tangy flavor that will have you saying "mmmm." The key to a good pad see ew is cooking ingredients quickly over high heat, so it is very important not to crowd the pan.

<b>15</b> MINUTES	<b>2</b> SERVINGS
<b>12</b> INGREDIENTS	<i>○○○○○</i> SPICE LEVEL

# Pad See Ew

## INGREDIENTS

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- 8 oz thinly sliced beef
- 1 tsp sugar
- 1 tbsp and 1 tsp dark soy sauce
- 1 tsp fish sauce
- 3 cloves garlic
- 3 tbsp and 1 tsp vegetable oil
- 2 c Chinese broccoli
- 11 oz fresh wide rice noodles
- 1 tsp cornstarch
- 1 egg
- 1 tbsp oyster sauce
- 2 tsp Thai soy sauce

## DIRECTIONS

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1. Marinate the sliced beef in 1 tsp dark soy sauce, 1 tsp vegetable oil, and cornstarch. Set aside.
2. Make the stir-fry sauce by combining oyster sauce, Thai soy sauce, dark soy sauce, sugar, and fish sauce in a small bowl. Set aside.
3. Heat your pan over high heat and cook beef until almost cooked through, then remove beef from the pan.
4. Add garlic and Chinese broccoli to the same pan and stir-fry until broccoli begins to wilt.
5. Make sure your rice noodles are at room temperature before cooking! If they are cold from refrigeration, rinse them under hot water to soften. Add in rice noodles and stir-fry sauce and stir together. Add the beef back in and combine.
6. Push everything to one side of your pan and add in a beaten egg on the other side to scramble. Stir everything together and cook for another 1-2 minutes. Serve and enjoy!



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