

Drunken Noodles – Pad Kee Mao

Yield: 3 min
Total Time: 16 min

Recipe from: <https://www.recipeschoose.com/recipes/easy-chinese-drunken-noodle-recipe>

Ingredients:

- 1 tablespoon canola oil
- 2 cloves garlic minced
- 2 Thai chili finely chopped. Omit if you prefer not spicy
- 12 shrimp uncooked and removed from their shells, thawed if previously frozen
- 2 tablespoons fish sauce
- 2 tablespoons dark soy sauce sweet, OR regular soy sauce mixed with 1/2 teaspoon sugar
- 1 large egg whisked
- 2 teaspoons kaffir lime leaves finely chopped or substitute with 1 1/2 teaspoon finely chopped lime zest, it's even better if you do h...
- 1 large tomato chopped
- 8 ounces rice stick noodles
- 12 fresh basil leaves hand torn

Nutrition:

1. Calories: 320 calories
2. Carbohydrate: 52 grams
3. Cholesterol: 105 milligrams
4. Fat: 7 grams
5. Fiber: 1 grams
6. Protein: 13 grams
7. SaturatedFat: 1 grams
8. Sodium: 1590 milligrams
9. Sugar: 3 grams

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