

The BEST Drunken Noodles

Yield: 2 min
Total Time: 6 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-pork-with-noodle-recipe>

Ingredients:

- 8 ounces pork chicken, beef, shrimp, extra firm tofu or mixture of the proteins
- 1 teaspoon fish sauce
- 1 clove garlic grated
- 1 pinch white pepper
- 2 tablespoons oyster sauce
- 1 tablespoon fish sauce
- 1 tablespoon soy sauce
- 1 teaspoon dark soy sauce
- 2 tablespoons palm sugar or honey
- 1 pinch white pepper
- 2 tablespoons cooking oil
- 8 cloves garlic crushed then chopped
- 5 Thai chili crushed then chopped
- 1 shallot large, sliced
- 6 ounces Chinese broccoli or broccolini, cut into bite size
- 1 pound noodle fresh rice, sheets, cut into large chunks and separated or dried rice noodles soaked in hot water for 15 minutes then d...
- 1 red chili sliced, optional
- 1 handful basil leaves approximately 2 cups

Nutrition:

1. Calories: 1300 calories
2. Carbohydrate: 191 grams
3. Cholesterol: 265 milligrams
4. Fat: 32 grams
5. Fiber: 10 grams
6. Protein: 62 grams
7. SaturatedFat: 5 grams
8. Sodium: 2140 milligrams

9. Sugar: 15 grams

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