

Thai Drunken Noodles

Yield: 4 min
Total Time: 22 min

Recipe from: <https://www.recipeschoose.com/recipes/holy-basil-recipe-indian>

Ingredients:

- dried rice noodles
- chicken thighs or protein of choice
- gai lan
- red chili large
- basil leaves holy, or sub with Thai basil or Italian basil leaves
- garlic cloves
- vegetable oil
- water
- 5 1/4 cups noodle dried wide flat rice
- 5 1/4 ounces boneless skinless chicken thighs sliced thinly
- 6 1/8 ounces Chinese broccoli aka Gai-Lan chopped into 1 inch long pieces
- 1 red chili pepper large, chopped
- 1/2 cup holy basil or sub with Thai basil or Italian Basil
- 3 cloves garlic or 1 tbsp
- 1 tablespoon vegetable oil
- 2 tablespoons water
- 2 tablespoons oyster sauce
- 1 tablespoon regular soy sauce not light
- 1 tablespoon dark soy sauce
- 1 teaspoon fish sauce
- 1 teaspoon white granulated sugar

Nutrition:

1. Calories: 460 calories
2. Carbohydrate: 41 grams
3. Cholesterol: 115 milligrams
4. Fat: 21 grams
5. Fiber: 3 grams
6. Protein: 26 grams

7. SaturatedFat: 4 grams
 8. Sodium: 910 milligrams
 9. Sugar: 3 grams
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