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Pad see ew (Thai stir-fried noodles)



Preparation time

less than 30 mins

Cooking time

less than 10 mins

Serves

Serves 1–2

Quick to cook, this popular Thai street food dish is made with flat rice noodles and juicy strips of pork coated in a tangy and rich soy sauce.

By Marni Xuto

Ingredients

For the stir fry

- 100g/3½oz dried flat rice noodles
- 4 tbsp vegetable oil
- 250g/9oz pork loin, thinly sliced
- 2 garlic cloves, finely chopped
- 2 free-range eggs
- 60g/2¼oz baby corn, sliced
- 60g/2¼oz broccoli, cut into bite-sized florets
- 120g/4½oz pak choi, trimmed and cut into chunks
- 1 tsp lemon juice
- 1 tsp sesame oil (optional)

pinch dried red chilli flakes (optional)
salt and pepper

For the pad see ew sauce

1 tbsp dark soy sauce
1 tbsp caster sugar
1 tbsp oyster sauce
1 tsp fish sauce

To garnish

5–6 fresh coriander leaves (optional)
½ red chilli, thinly sliced

Method

1. Cook the rice noodles according to packet instructions, or soak them in room temperature water for at least 2 hours. Drain and set aside.
2. Mix all the ingredients for the pad see ew sauce together in a small bowl, then set aside.
3. Heat 1 tablespoon of oil in a non-stick wok or frying pan over a medium-high heat, then add the pork and fry until cooked through, about 6–7 minutes. Lightly season with salt and pepper. Once cooked, transfer the pork to a plate and set aside.
4. Return the same pan back to a medium heat (no need to wash). Add the remaining oil along with the garlic and gently fry until it turns slightly golden.
5. Crack the two eggs into the pan and leave until they are half cooked, then beat with a spatula. This will create a marble effect.
6. Add the baby corn, broccoli, cooked rice noodles and pad see ew sauce to the pan. Stir until the sauce coats the noodles evenly. If required, add 2–3 tablespoons of water.
7. Return the cooked pork to the pan, then add the pak choi and stir, cooking briefly for no more than a minute. Season with salt and pepper. Remove from the heat.
8. Drizzle over the lemon juice along with the sesame oil and chilli flakes, if using. Fold and transfer to a serving plate. Garnish with coriander leaves and sliced red chilli, if you like. Serve immediately.

Recipe Tips

When cooking any stir-fried dishes with only a short amount of time, like this one, make sure you cut and prepare all the ingredients in advance.