



Saigon Noodles

NIBBLEDISH CONTRIBUTOR

Ingredients

- 350 grams of chicken breast, cut into bite size pieces
- 300 grams of shrimps
- 200 grams of dry thick rice noodles
- 4 tablespoons of soy sauce
- 2 tablespoons of oyster sauce
- 1 tablespoons of fish sauce
- 2 tablespoons of lime juice
- 3 cloves of garlic, minced
- 2 sprig onions, sliced
- 200 grams of Napa cabbage, sliced
- 30 grams of bamboo shoots
- 250 grams of bean sprouts
- 200 grams of steamed broccoli
- 2 tablespoons of oil

Instructions

1. Mix soy sauce, oyster sauce and lime juice, pour half of it to marinate chicken meat, use remaining part to marinate shrimps. Marinate about 1 hour.
2. Cook rice noodles according to instruction on the package.
3. Heat wok, add 1 tablespoon of oil, fry 2 cloves of garlic and white part of spring onion, add chicken with marinate, fry couple of minutes till done. Remove from wok.
4. Heat 1/2 tablespoon of oil, fry 1 clove of garlic and shrimps with marinate, 3

minutes. Remove from wok.

5. Heat remaining oil and fry bamboo shoots and Napa cabbage about 3 minutes, add bean sprouts and broccoli, stir-fry 2 minutes.
6. Return to wok chicken and shrimps, add noodles, mix well.
7. Sprinkle with spring onion, serve.