

Drunken Noodles

Sauce 2 tbsp (30 ml) sweet soy sauce

1 tbsp (15 ml) oyster sauce

1½ tbsp (22 ml) fish sauce

1 tbsp (15 g) sugar

1 tsp Sriracha

1 tsp minced garlic

6–8 Thai basil leaves, chiffonade

Noodles

3 tbsp (45 ml) canola or peanut oil

2–3 cloves garlic, minced

2 eggs

1–2 serrano chilies, sliced thin

6–8 large shrimp, peeled and deveined

½ medium white onion, sliced

4 cups (960 ml) fresh rice noodles, separated

1 cup (40 g) Thai basil leaves, loosely packed

½ cup (75 g) grape tomatoes, halved

For the Sauce Combine the sauce ingredients in a small bowl and set it aside.

For the Noodles In a large sauté pan, heat the oil over high heat. When you see a wisp of white smoke, add the garlic and sauté until it's light brown.

Add the eggs and serrano chilies in and lightly scramble the eggs until they're barely set, about a minute.

Add the shrimp, onions and tomatoes, folding constantly until the shrimp turn pink, about 1 minute.

Add the fresh rice noodles, basil leaves and sauce and toss to combine for about 3 minutes.

Don't be scared to scrape the bits off the bottom before they burn. Cook for 1 minute until the noodles are cooked and coated well. Finish by tossing in the basil and grape tomatoes, allowing them to lend their flavors. Cook for about an additional minute and serve hot.

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