



Ba-Mee Prik-Phao Gai

Servings: 1

Prep Time: 5min

Cook Time: 10min

Ingredients

- 160g yellow noodles, soak
- 100g piece of chicken fillet thinly sliced or beef
- 20g onion sliced
- 1/4 tri-colour pepper sliced
- 1 tsp chilli paste
- 1 Tblsp crushed garlic
- 1 Tblsp soy sauce
- 20g Spring onions chopped
- Roasted cashews

Directions

1. Soak the noodles in cold water until soft.
2. Heat a little oil in a wok..
3. Cook crushed garlic until yellow..
4. Add in chicken or beef with a little salt and cook till almost done..
5. Add in onions and peppers and cook till it still has a bite..
6. Add in chilli paste and soy sauce and cook till done..
7. Add in noodles and toss through
8. Add in spring onion and roasted cashews and combine.