

## EVERYDAY FOOD // STIR-FRIED HOKKIEN NOODLES

- 14-to-16 oz fresh Hokkien noodles (Chinese egg noodles)
- 12 oz chicken, sliced
- 3-to-6 cloves garlic, smashed
- 1 long red chili, seeded, thinly sliced
- peanut or safflower oil
- 3 handfuls Shanghai or baby bok choy, leaves separated
- 1 cup chicken broth, hot
- 1/2 teaspoon coconut palm sugar, or granulated white sugar
- 1 heaped teaspoon chili paste, optional
- 1 tablespoon oyster sauce
- 2 tablespoons dark soy sauce

Cover egg noodles with boiling water for a couple of minutes until tender and separated. Rinse in cold water until water runs clear then drain thoroughly. Cut noodles into medium-length strands if too long; set aside.

Stir-fry chicken, garlic and chili in a little oil until cooked; set aside.

Add some oil to the same pan over medium-high heat and stir-cook noodles and bok choy until vegetable just start to wilt. Meanwhile, add broth into a bowl and whisk in sugar, chili paste, oyster sauce and soy sauce; pour over noodles.

Add chicken to pan and stir-cook for another 3-to-5 minutes until heated through or as you like - I like my noodles dry, so I stir-cook until liquid sauce is almost gone.