



CHEF MATT'S FAVORITE RECIPES

TAMARIND DRUNKEN NOODLES

INGREDIENTS

- 1 package wide rice noodles
- 1 bottle Hoss Soss Tamarind sauce
- 3 Tbsp sesame oil
- 1 lb diced chicken thighs or chicken breast
- 1/2 large white onion, large dice
- 1 red Thai chile (optional, choose your heat level)
- 2 Tbsp minced garlic
- 20 Thai basil leaves, whole
- 8 oz sliced mushrooms
- 1 cup chicken broth
- 2 green onions, sliced

EQUIPMENT

- Wok or at least 5 quart saute pan
- Bowl for soaking noodles
- Colander for straining noodles
- Cutting board
- Knife
- Bowls for serving

TAMARIND DRUNKEN NOODLES

PREPARATION

- Soak rice noodles in hot tap water for 15 minutes.
- Drain noodles, mix in 1 Tbsp sesame oil. Set aside.
- Dice chicken. Marinate in 1 Tbsp Hoss Soss Tamarind sauce. Set aside.
- Dice white onion and green onions. Mince the garlic.

PROCEDURE

- Stir fry chicken in 1 Tbsp of sesame oil. Make sure the pan is hot to brown the chicken and cook 90% of the way. Set aside.
- Stir fry garlic, onion, red chile and mushrooms in 1Tbsp of sesame oil until onions are translucent.
- Add the red chile, Thai basil leaves and 1/2 the green onion.
- Add the chicken back to the saute pan.
- Add the rice noodles.
- Add 1/3 cup Tamarind sauce and 1/2 cup chicken broth (add more broth if a saucier dish is desired).
- Serve immediately and top with remaining fresh green onion.