

Recipe Name: Drunken Noodles Recipe - Drunken Noodles Recipe

Diet Type:

Course: Main Course

Cuisine: Thai

Quantity:



Ingredients

Ingredient	Quantity
• 200 grams rice noodles	4
• 1/2 cup baby corn - cut	
• 1/4 cup capsicum (red) - cut	
• 1/4 cup capsicum (yellow) - cut	
• 1/4 cup capsicum (green) - cut	
• 1/4 cup Thai Basil leaves - cut	
• 1/3 cup green onions	
• 6 cloves garlic - finely chopped	
• 1 inch ginger - finely chopped	
• 1/2 tbsp brown sugar	
• 1/2 Tbsp honey	
• 1 tbsp soy sauce	
• 1 tbsp fish sauce	
• 1 tbsp Sriracha sauce	

Preparation

- To make the drunken noodles recipe, firstly boil the flat noodles.
- Boil 2 cups of water in a saucepan.
- Add a pinch of salt and some oil to it and let it boil on high heat.
- When the water boils, add the noodles and cook till it becomes soft.
- Take care not.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
550	35	60	20	4	10