



# Vegan Drunken Noodles (Pad-Kee-Mow)

By Marni Xuto

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Serves

**1**

Prep time

**10 mins**

Cook time

**5 mins**

Total time

**Approx 15 mins**

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## Ingredients

- 100g rice noodles
- 100g chestnut mushrooms - thinly sliced
- 50g fried tofu (optional)
- 20g celery stalk
- 10g birds eye chilli or red chilli - finely chopped
- 8g Thai holy basil
- 2 tbsp vegetable oil
- ½ tbsp light soy sauce
- 1 tsp yeast extract
- ½ tsp sugar
- ¼ tsp lime juice
- 2 cloves of garlic - finely chopped
- 1 pinch of salt and black pepper

## Equipment

- Large frying pan

### Before you click play

- Get out all equipment & weigh all ingredients
- Prepare rice noodles according to the instructions on the package
- Prepare ingredients as described
- Optionally, deep fry your tofu in vegetable oil for about 5 minutes prior to cooking to give it some extra crunch

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1. Heat 2 tablespoons of vegetable oil in a frying pan on a medium-high heat. Add the mushrooms to the pan, trying not to stir them immediately as this can lead to discoloration. Continue to fry the mushrooms for 2 - 3 minutes, or until they have become translucent in colour.
2. Add garlic and chillies and turn the heat up, stirring gently. Allow to infuse for 30 - 60 seconds.
3. Add rice noodles, light soy sauce, sugar, tofu and celery, stirring continuously.
4. Add the Thai holy basil and yeast extract and stir well. Add a little cold water if your pan is too hot or if it is sticking.
5. Season with a little black pepper and fresh lime juice.
6. Mix well and place onto your serving dish. Garnish with fresh coriander.

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**Chef tips**  
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- Soak your rice noodles for at least 2 hours in cold water or for 10 minutes in warm water prior to cooking to avoid sticky noodles
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