

PF CHANGS SINGAPORE STREET NOODLES

F EASY

Last Modified: 01/17/2016

PREP: 30 Min
COOK: 10 Min
STOVETOP

BAR & RESTAURANT COPY

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
8	Oz	Chicken Breasts (Boneless / Skinless)	Cubed
8	Oz	Medium Large Shrimp (36 / 40 Count)	Raw
1	Pound	Medium Rice Stick Noodles	Dried
4	Tbsp	Canola Oil	Divided
1	Tbsp	Garlic	Minced
1	Cup	Chinese Cabbage	Thin Slice
1/2	Cup	Carrots (Peeled)	Julienned
2	Medium	Ripe Tomatoes	Diced
1	Bunch	Green Onions (Greens Only)	Cut 2" Long
1/4	Bunch	Fresh Coriander Leaves (Cilantro)	Fine Chop
1	Tsp	Dark Sesame Oil (Toasted) (La Tourengelle)	
1	Whole	Lime	Quartered

SINGAPORE SAUCE

1	Tbsp	Distilled White Vinegar (Heinz)	
2	Tbsp	Madras Curry Seasoning	
	Recipe:	Seasoning - Indian - Madras Curry Seasoning	
1	Pinch	Ground Turmeric	
2	Tbsp	Low Sodium Soy Sauce (Kikkoman)	
1/2	Cup	Vegetarian Oyster Sauce (Roland)	
OR			
1/2	Cup	Oyster Sauce (Lee Kum Kee Premium) (If you can't find Vegetarian)	
2	Tbsp	Sriracha Hot Chili Sauce (Huy Fong)	
2	Tbsp	Ketchup (Heinz)	

PREPARATION

FACTOID	This Singapore Style Spicy Sauce is GREAT on just about anything else you can imagine being cooked: Shrimp, Fish, Chicken, Pork, Beef, etc. Madras Curry Powder can be difficult to find, but accounts for some of the spiciness of the dish.
TOOLS	1) Pint Jar & Lid 2) Wok
FACTOID	Vegetarian Oyster Sauce IS different..... Vegetarian is made from either Oyster or Shitake Mushrooms and flavored with additional enhancers. Standard Oyster Sauce is actually made from Oysters and the flavor differences are discernable - Cheaper brands add MSG.

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PREP	DISH 1) Cube the Chicken Breasts and set them aside. 2) Peel, de-vein and rinse the Shrimp and set them aside in cold water. 3) Mince the Garlic Cloves and set them aside. 4) Thinly slice the Cabbage and add it on top of the Garlic. 5) Julienne the Carrots and add them on top of the Garlic. 6) Dice the Tomatoes and add them on top of the Garlic. 7) Cut the Green Onion greens into 2 inch long pieces and set them aside. 8) Finely chop the Cilantro Leaves and add them on top of the Green Onions. 9) Quarter a Lime and set it aside.
1	Cook the Rice Stick Noodles until just soft, according to package directions. Rinse and drain. Toss the Noodles with 2 tablespoons of Canola Oil, put them back in the cooking pot and cover to keep them warm.
2	Place the Singapore Sauce ingredients in a pint jar with a lid and shake it well to mix. If you make this ahead of time, just refrigerate it until needed, shaking it again when you are ready to use it. It will keep for several weeks in the refrigerator.
3	In a wok over high heat, add in the remaining 2 Tbsp of Canola Oil and heat until it just begins to smoke. Stir fry the Chicken about 3 minutes. Add in the Shrimp and stir fry for an additional 2 minutes.
4	Add in the Garlic, Cabbage, Tomatoes and Carrots and stir fry for 2 minutes more. Add in the Singapore Sauce and Noodles and stir fry to heat and coat everything well, about 2 minutes more.
5	Remove from the heat, toss in the Green Onions, Cilantro and Sesame Oil.
SERVE	Place on a serving platter and serve while hot.