

# Pad See Ew

Bialik College Kitchen Garden Program



**Bialik College**

## Ingredients:

- ☐ 2 tablespoons rice bran oil
- ☐ 3 cloves garlic, finely chopped
- ☐ 3 tablespoons kecap manis
- ☐ 2 spring onions, finely chopped
- ☐ 300g broccoli, cut into florets and slice stems
- ☐ 150g Asian greens from the garden, shredded
- ☐ 3 eggs, whisked
- ☐ 300g flat rice noodles

## Equipment:

- ☐ wok/frying pan
- ☐ medium saucepan
- ☐ chopping board
- ☐ knife
- ☐ metric measuring spoons
- ☐ whisk
- ☐ spatula

## Method:

1. Place water in a medium saucepan to boil. Once boiling, cook noodles according the instructions on the packet. Drain and rinse under cold water. Set aside until needed.
2. Heat your wok to medium high heat.
3. Add the oil and when hot, stir fry the garlic.
4. Add broccoli stems, cook for a few minutes.
5. Add the kecap manis.
6. Then make a hole in the middle of the wok and add the eggs. Cook for a few minutes, scraping the eggs with a spatula every few seconds to break them up.
7. Add the cooked noodles to the wok, use a spatula to move them around and coat them with the sauce but trying not to break them up.
8. Add the greens and cook until tender and bright green.
9. Remove from heat and serve.