

Stir-fry noodles with chicken

Serves: 4

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Chile Vinegar

½ cup distilled white vinegar

1 serrano chile, stemmed and sliced into thin rings (HdeH Poblano chile)

Stir-fry

2 (6-ounce) boneless, skinless chicken breast, trimmed and sliced against grain ¼ inch thick

1 teaspoon baking soda

8 ounces (1/4-inch-wide) rice noodles

¼ cup vegetable oil

¼ cup oyster sauce

2 tablespoons packed dark brown sugar

5 teaspoons soy sauce

1 tablespoon distilled white vinegar

1 teaspoon molasses

1 teaspoon fish sauce

3 garlic cloves, sliced thin

3 large eggs

10 ounces broccolini (HdeH broccoli florets cut small)

Crushed cashew nuts for toppings (HdeH)



Photograph Henri T. de Hahn

Chile vinegar

1. Combine vinegar and serrano in bowl. Let stand for at least 15 minutes

Stir-Fry

2. Combine chicken, 2 tablespoons water, and baking soda in bowl. Let sit for 15 minutes. Rinse chicken under cold running water and drain well
3. **Noodles**
Bring 1 ½ quarts water to boil in kettle or saucepan. Place noodles in large bowl. Pour boiling water over noodles. Stir, then soak until noodles are almost tender, about 8 minutes, stirring well halfway through soaking. Drain noodles, then rinse under cold running water. Drain again, transfer to dry bowl, add 2 tablespoons oil, and toss to coat.
4. **Sauce**
Whisk oyster sauce, sugar, soy sauce, vinegar, molasses, and fish sauce together in second bowl.
5. **Chicken**
 - Heat 2 tablespoon oil and garlic in 12-inch nonstick skillet over high heat, stirring occasionally, until garlic is deep golden brown, 1 to 2 minutes
 - Add chicken and 2 tablespoons sauce mixture, toss to coat, and spread chicken into even layer. Cook, without stirring it, until chicken begins to brown, 60 to 90 seconds (HdeH till nicely browned). Using tongs, flip chicken and cook, without stirring it, until second side begins to brown, 60 to 90 seconds.
 - Push chicken to 1 side of skillet. Add 2 tablespoons oil to empty side, then add eggs to empty side. Using rubber spatula, stir eggs gently and cook until set but still wet, 30 to 60 seconds. Stir chicken into eggs and continue to cook, breaking up large pieces of egg, until eggs are fully cooked, 40 to 60 seconds longer. Transfer chicken mixture to bowl.
6. **Broccolini**

Heat 2 tablespoons oil in now-empty skillet until smoking. Add broccolini and 2 tablespoons sauce and toss to coat. Cover and cook for 2 minutes, stirring halfway through cooking. Uncover and continue to cook until broccolini is crisp and very brown in spots, 2 to 3 minutes longer, stirring half-way through cooking. Transfer broccolini to bowl with chicken mixture.

7. Noodles

Heat 2 tablespoons oil in now empty skillet until smoking. Add half of noodles and 2 tablespoons sauce and toss to coat. Cook until noodles are starting to brown in spots, about 2 minutes, stirring halfway through cooking. Transfer noodles to bowl with chicken mixture. Repeat with remaining 2 teaspoons oil, noodles, and sauce.

8. Final

When second batch of noodles is cooked, add contents of bowl back to skillet and toss to combine. Cook, without stirring mixture, until everything is warmed through, 60 to 90 seconds. Transfer to platter and serve immediately, passing chile vinegar separately.