

RECIPE

Burmese Khow Suey



Ready in **30 minutes**

Serves **2 people**

Ingredients

- Egg noodles/Rice noodles – 1 pkt, 250 gms
- Chicken – 200 gms, cut into cubes
- Ginger – 1 inch piece, finely chopped
- Garlic – 4 cloves, finely chopped
- Curry leaves – a few
- Gram flour – 2 tbsp
- Dried red chili – 1
- Green chili – 1
- Coconut milk – 2 cups (1 cup of thin coconut milk and 1 cup of thick coconut milk)
- Turmeric powder – ½ tsp
- Salt to taste
- Olive oil – 2 tbsp
- Soy sauce – ½ tsp
- Onions – 1 cup, finely sliced
- Coriander leaves – 2 tbsp, finely chopped
- Lemon wedges – 2
- Roasted peanuts – 1 cup, coarsely ground
- Egg – 1, hard-boiled and sliced

Preparation

Bring water to a boil. Put noodles into the boiling water and allow them to sit for a few minutes. Egg noodles will take a bit longer

to cook compared to rice noodles. When cooked, drain the water, drizzle some olive oil on top and toss well. Leave aside.

Add turmeric powder to coat the chicken pieces. Set aside in a dish.

Heat olive oil in a pan, and add dried red chili and curry leaves. Next, add finely chopped garlic, and fry for a while. Then add finely chopped ginger. Saute until golden brown. Add the chicken pieces and continue to saute for a few minutes. Next, add the gram flour, soy sauce, salt, and 1 cup of thin coconut milk and let the curry simmer for five minutes. Finally, add the thick coconut milk, cook for two minutes, and turn off the flame.

Fry onions till brown and crispy. Set aside in a bowl.

To serve, take some noodles in a bowl and pour the curried soup over them. Garnish with finely chopped coriander leaves, peanut powder, and crispy fried onions. Put a slice of hard-boiled egg on top and squeeze lemon juice.