

Weber Chicken Pad See Ew



** Recipe courtesy of Weber Australia*

Ingredients

For the Pad See Ew

500g boneless and skinless chicken thigh fillets, thinly sliced
 1 tbsp oyster sauce
 4 garlic cloves, finely chopped
 4 tbsp olive oil
 400 grams thick Pad Thai rice noodles
 1 bunch broccolini
 250g green beans, trimmed
 3 eggs, lightly whisked
 1 lemon, halved
 Vegetable oil

For the Sauce

4 tbsp oyster sauce
 3 tbsp light soy sauce
 1 1/2 tbsp dark soy sauce
 1 1/2 tbsp white vinegar
 1 1/2 tbsp white sugar

Directions

Step 1 – This recipe requires a large hotplate or griddle surface. Prepare all your ingredients before you start cooking, as this recipe comes together quickly on the barbecue.

Step 2 – Marinate the chicken: place the chicken, oyster sauce, garlic, and 1 1/2 tablespoons of olive oil in a bowl. Stir to coat, then refrigerate until required.

Step 3 – Prep greens: trim the greens and cut them into approximately 7 cm lengths. Coat with 1 tablespoon of olive oil.

Step 4 – Cook noodles: prepare them as per the packet instructions but aim to slightly undercook the noodles (cook to al dente). Immediately rinse with cold water and toss with 1 tablespoon of olive oil.

Step 5 – Prep eggs: crack eggs into a bowl and lightly whisk.



Step 6 – Make sauce: combine all the ingredients together in a bowl.

Step 7 – Prepare the barbecue for cooking using direct medium-high heat (210°C-250°C) with a hotplate and preheat as directed.

Step 8 – Once the barbecue has preheated, add the greens to the hotplate. Cook over direct medium-high heat with the lid closed, for 4 minutes, until they start to colour, stirring once.

Step 9 – While the greens are cooking, add the marinated chicken thighs to the barbecue, spreading them into a single layer. Cook for 90 seconds, then flip the chicken using a metal spatula and cook for a further 90 seconds.

Step 10 – Add 1/2 tablespoon of olive oil to a new area of the hotplate/griddle. Pour the egg onto the hotplate/griddle. Once it begins to set, scoop into a ball shape. This will help prevent the egg from overcooking, as the inside will cook more slowly.

Step 11 – If your hotplate/griddle is at full capacity, wait until all ingredients are cooked and then remove them from the barbecue before proceeding to the next step. If you have space, continue with the following steps once they are cooked.

Step 12 – It is important your barbecue is hot for this step. If needed, add a little oil to your hotplate.

Add the rice noodles to hotplate and drizzle the sauce over them. Flip and toss gently with the spatula. Cook for 1 minute, stir, and then cook for an additional minute. Add the lemon to the hotplate/griddle, cut side down, and caramelise for 2 minutes.

Step 13 – Toss the cooked chicken, greens, and roughly chopped egg with the noodles. Remove from the barbecue and serve immediately with the caramelised lemon.

