

CopyCat P.F. Chang's Garlic Noodles

Ingredients

1 pound fresh Chinese noodles
1 tablespoon canola oil
1 tablespoon garlic , minced
2 teaspoons sugar
2 teaspoons white vinegar
3/4 cup chicken broth
1 teaspoon red chile flakes
1 teaspoon sugar
2 teaspoons shaohsing wine
2 teaspoons oyster sauce
1/2 teaspoon salt
1 teaspoon cornstarch
1/2 teaspoon sesame oil
1 japanese cucumber julienned on an angle
chopped cilantro optional

Directions

Cook the noodles a minute shy of the directions on the bag, drain and keep on a plate while you make the sauce.

In a large skillet heat the canola oil on medium high and cook the garlic until fragrant but not browning, about 20-30 seconds.

Add in the sugar and vinegar and stir to combine.

Toss the noodles in the pan with the canola oil mixture and remove again while you make the sauce.

Add in the chicken broth, chile flakes, sugar, shaohsing wine, oyster sauce, salt, cornstarch and sesame oil.

Turn the heat on the pan up to high heat.

Stir to combine the sauce ingredients and let it thicken in the pan for 20-30 seconds.

Add in the noodles and stir fry the noodles until the sauce is completely absorbed.

To julienne the cucumbers cut them (unpeeled) into $\frac{1}{4}$ inch slices on an angle, then slice them into matchsticks about a $\frac{1}{4}$ inch thick.

Toss with cilantro and serve.