



THAI BASIL CHICKEN

FROM



Thai Cottage

10 oz. of minced chicken (or other protein)
2 tablespoon of vegetable oil
1/3 tablespoon of minced garlic
1 1/2 tablespoon of oyster sauce
3/4 tablespoon of fish sauce
1/3 tablespoon of soy sauce
1 cup of basil leaves
1/3 cup of sliced bell pepper
1/3 cup of sliced white onion
2 chopped Thai chili (if you like extra spicy)

- 1 Heat the oil in a wok over high heat. As the wok is heating up, whisk together the garlic and chili until fragrant.
- 2 Add chicken, white onions, green beans, oyster sauce, fish sauce and soy sauce. Stir-fry until beginning to brown.
- 3 Add bell pepper and basil leaves and cook until the chicken is completely cooked through, the basil is wilted, and the liquid has mostly evaporated. (You can add 1-2 tablespoon of water in this step, if too dry)

Serve over steamed rice.

WWW.THAI-COTTAGE.COM

