



Stir - Fry Chicken with Chilli and Thai Basil

INGREDIENTS

- 650 g, chicken breast fillets - about 3 large breasts - thinly sliced
- 2 cloves, garlic - peeled and crushed
- 2 onion, sliced
- 1 handfull, Thai basil
- 2 red chilli, sliced (optional)
- 3 tbsp, oyster sauce
- 2 tbsp, Soy Sauce
- 1 tbsp, fish sauce
- 1/2 tbsp, dark soy sauce
- 1 tsp, sugar
- 100 ml, water
- 2 tbsp, vegetable oil

DIRECTIONS

1. Firstly prepare all your ingredients. Sliced chicken, onion, chilli and de-stalked your basil. Measure all the sauces and sugar into 1 bowl and have them ready.
2. Add oil into the wok, then put it on to high heat. Before the pan gets hot, add in the crushed garlic. keep an eye on it as it can burn quickly.
3. Once the wok is hot and the garlic is starting to cook, quickly add in the chicken, give it a quick stir and leave it to cook, stirring occasionally. Should not take more than 5 minutes.
4. Add in the sauces and onions, give it a quick stir - Fry, add in water so that you will have nice sauce. Taste and adjust to your liking.
5. Turn off the heat, add in the red chilli and basil, and give it one final stir. So simple and So Delicious. I like to serve with Thai rice and fried egg on top.

Enjoy