

Beef Fried Rice with Basil Recipe

(khao pad krapow nua)

Ingredients:

225 g cooked fragrant rice
2 tablespoons oil
2 garlic cloves, peeled and finely chopped
3 small fresh red chilies, finely chopped
110 g minced beef
2 tablespoons fish sauce
½ teaspoons sugar
1 tablespoon light soy sauce
1 shallots onion, peeled and sliced
20 holy basil leaves

Method:

In a wok or frying pan, heat the oil and fry the garlic until golden brown. Add the chilies and minced beef and stir quickly to mix. Add the fish sauce, sugar and light soy sauce. Stir-fry until the beef is cooked through. Add the cooked rice and stir thoroughly. Add the shallots and basil leaves, stirring quickly. Turn on to a serving dish and serve.

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