

Chicken with Chilies and Basil Recipe

(Gai Pad Bai Horapa - Thai Recipe)

Ingredients: Serves 4

3 tablespoons vegetable oil

1¼ lb (600 g) boneless chicken thigh fillet or breast, cut in ½ inch (1 cm) dice

1-2 tablespoons whole bird's-eye chilies, preferably green, lightly bruised

1 cup firmly packed Asian basil leaves, coarsely torn

2 tablespoons fish sauce

Method:

Heat oil in a wok, then add the chicken, and stir-fry over high heat for 3 to 4 minutes. Add the chilies and ½ cup of the basil and stir-fry for another minute. Splash on the fish sauce, stirring to mix thoroughly. Transfer to a serving dish and scatter the rest of the basil on top. Serve immediately with plain rice and a salad; a simple chicken stock with some diced bean curd would be good to help moisten the rice when eating, as this chicken dish is dry.

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