

Gai Phad King Recipe

(Thai Recipe)

Ingredients: Serves 4-6

1 cup (2 oz/60 g) cloud or tree ear mushrooms (black or white fungus)
¼ cup (2 fl oz/60 ml) vegetable oil
6 cloves garlic, peeled and coarsely chopped
1 small onion, thinly sliced
12 oz (375 g) boneless, skinless chicken breasts, thinly sliced
1 cup (4 oz/125 g) loosely packed, julienned fresh ginger, preferably young ginger
1 tablespoon fish sauce
3 tablespoons oyster sauce
1 tablespoon soy sauce
1 tablespoon soybean paste
2 fresh long red chilies, cut into large pieces
½ cup (4 fl oz/125 ml) chicken broth or water
8 scallions (green onions), white part only, chopped

Method:

If using dried mushrooms, soak in water for 10 minutes; drain. Use scissors to trim hard core, then cut mushrooms into pieces. Heat oil in a wok or large, heavy frying pan over high heat and fry garlic just until it starts to brown. Immediately add onion and chicken, and stir-fry until meat is opaque on all sides, about two minutes. Add ginger and mushrooms, then fish sauce, oyster sauce, soy sauce, and soybean paste. Stir-fry for 1 minute. Add chilies and broth or water, bring to a boil, and cook for 1 minute. Stir in scallions. Transfer to a serving dish and serve.

Note: If cloud or tree ear mushrooms are unavailable, substitute an equal quantity of straw mushrooms or standard mushrooms.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]