

## Stir-Fried Chicken with Long Eggplant Recipe

(Phat Ma-Kheua Yao Recipe)

**Ingredients:** Serves 4

200g chicken breast, de-boned and sliced  
1 cup sliced long eggplant  
15 sweet basil leaves (horapha)  
2 fresh chilies, de-seeded and sliced  
½ tablespoon chopped garlic  
½ tablespoon soybean paste  
1 tablespoon fish sauce  
1 tablespoon dark soy sauce  
2 vegetable oil  
3 tablespoons water (or chicken stock)

**Method:**

Heat oil in a wok over medium heat. Fry the garlic. When it yellows put in the chicken and cook for 5 minutes. Then, add eggplant and cook for another 5 minutes. Stir in the soybean paste, fish sauce and dark soy sauce and cook for 2 minutes. Add the water (or chicken stock), chilies, and basil and slowly bring to a boil. Remove from heat and serve.

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