



Thai Chili Basil with Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

You can add almost any veggies you want in this dish, you are not really limited but this is how it is served most often, I like to add carrots too. It is so fast and easy, and figure friendly too!

2 Cloves of Garlic chopped fine or mashed in Mortar & pestle (if you are having a hard time mashing garlic add some kosher salt, and it will help cut thru the garlic, but just a little)

1 Tsp Siracha sauce (chili garlic paste)

1 Tbsp Veg Oil (not EVOO)

2 Chicken breast sliced in small thin pieces

1/2 small onion sliced into strips core to core

1/2 bell peppers any colors

1 Rib celery sliced on diagonal thin

1 small thai chili or jalapeno if you cannot find thai slice fine.

1 cup Thai basil leaves

FOR SAUCE

2 tsp brown sugar or palm sugar

2 tsp soy sauce

1 Tsp fish sauce

Instructions

Heat oil in wok or heavy skillet. Add garlic and chili paste and fry until very fragrant. Do not allow to burn. Add chicken fry until almost done, remove from pan with slotted utensil, and add vegetables. Stir fry until onions are just softened. Add chicken back to pan and add the sauce. Warm thru about 4 or 5 minutes then add basil until just wilted, stir through and plate. Enjoy with rice.