



Thai basil chicken & veg

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 clove garlic, mashed - 1 bunch fresh basil - 1 red chilli, sliced - Few slices of ginger - 1 small onion, sliced - 1 carrot, sliced - 15 snow peas - 1 cup sliced mushrooms - 200g chicken tenderloin or thigh, sliced thinly - 1/2 tbsp fish sauce - 1/2 tbsp dark soy sauce - 1/2 tbsp sugar - 1 tsp white pepper - 2 tbsp coconut cream

Instructions

1. Stir fry garlic, chilli, ginger, onion in oil for a minute until fragrant 2. Add carrots, mushrooms and chicken, cook 3 mins. Add 1 tbsp water. 3. Add snow peas, basil, fish sauce, black soy sauce, pepper, sugar. Cook 2 mins. 4. Remove and serve on rice or noodles. Garnish with fresh basil leaves.