



INGREDIENTS

- 300g chicken thigh (diced into 1cm pieces)
- 1 spring onion (cut into 3-4cm lengths)
- 1-2 cups Thai basil leaves (or regular basil)
- 2-3 garlic cloves (chopped)
- 2 birds eye chilli, or any hot chilli (finely diced)
- 1 long red chilli (deseeded and sliced)
- 1 & 1/2 tbsp oil
- FOR THE SAUCE**
- 2 tsp oyster sauce
- 1 tsp light soy sauce
- 2 tsp dark soy sauce
- 1 tsp sugar (white or brown)
- 2 tbsp water
- TO SERVE**
- Jasmine rice (cooked as per pack instructions)
- Handful of fresh basil

INSTRUCTIONS

1. Combine sauce ingredients in a small bowl and set aside
2. Heat wok or pan over a high heat and add oil
3. When hot, add garlic and hot chillis and cook for 10 seconds. Watch out for the chilli blast!
4. Add the chicken and fry for 2-3 minutes, at this stage also add in the long red chilli
5. Mix through the spring onion
6. Add the sauce and cook for 1 minute to reduce slightly, thicken a little and become glossy
7. Finally toss through basil leaves to coat in the sauce and cook for 1 minute
8. Taste the sauce, add in some water if needed
9. Take stir fry off the heat and toss through a handful of basil and allow to wilt slightly
10. Garnish with some more basil leaves
11. Serve over Jasmine rice



Chicken with Chilli & Basil



2 servings



15 minutes

If you're looking for a quick, tasty, easy dinner then look no further than this simple yet delicious stir fry!

Birds eye chillis aren't for the faint of heart - so if you only like a little kick then use more regular chilli and leave out the really hot ones.