



Thai Chicken with Basil



This Thai Chicken and basil recipe is very simple and benefits from a good sweet chilli sauce (we like Lingham's, which was one of the earliest commercial brands to be found in Singapore). If you can't find Thai basil, the European variety works beautifully.

Serves 4

INGREDIENTS

- 2 to 3 chicken breasts, cut into flat strips
- 4 tbsp sweet chilli sauce
- 4 tbsp fish sauce
- 4 tbsp oyster sauce
- 2 tbsp soy sauce
- 1/2 tsp prawn paste
- 2 tsp brown sugar
- 200 ml (half a can) coconut milk (put the rest in a plastic container in the freezer for next time!)
- 4 tbsp vegetable/groundnut oil
- 4 cloves garlic, crushed



bit spicy

- thumb-sized piece of ginger or galangal, grated (no need to peel)
- 1 tbsp mild chilli flakes (optional)
- big handful Thai basil

RECIPE

1. Mix the sauces, paste, sugar and coconut milk in a small bowl.
2. Add the oil to a wok, bring to a medium heat and add the garlic, chillies and ginger. Fry for about a minute.
3. Add the chicken and cook for a further 2 minutes.
4. Add the contents of the bowl and cook until bubbling, then take off the heat, stir in the basil and serve. The basil will wilt in the heat from the dish.
5. Serve with rice and maybe a few sliced fresh chillies.

COOKS NOTES

- You can use this recipe to whip up a delicious vegetarian/vegan stir fry by replacing the oyster sauce with a vegetarian version and adding crispy veg like mange tout, pak choi, baby corn, spring onions and peppers.