



Fiery Thai Basil Chicken 🥰😋❤️

Ingredients:

- 1 lb (450g) boneless chicken thighs, sliced into thin strips 🍗
- 2 tbsp vegetable oil 🥫
- 4 cloves garlic, minced 🧄
- 2-3 Thai bird's eye chilies, chopped (adjust to taste) 🌶️
- 1 red bell pepper, sliced 🌶️
- 1 cup fresh Thai basil leaves 🌿
- 2 tbsp soy sauce 🥡
- 1 tbsp oyster sauce 🍽️
- 1 tbsp fish sauce 🐟
- 1 tsp sugar 🍬
- Cooked jasmine rice, for serving 🍚

Directions:

- 1.Heat the vegetable oil in a large skillet or wok over medium-high heat.
- 2.Add the minced garlic and chopped chilies, sautéing for about 30 seconds until fragrant. Increase the heat to high and add the sliced chicken, cooking until browned and cooked through, about 5-7 minutes.
- 3.Stir in the sliced red bell pepper, cooking for an additional 2-3 minutes until slightly softened.
- 4.In a small bowl, mix together the soy sauce, oyster sauce, fish sauce, and sugar.
- 5.Pour the sauce over the chicken and bell pepper, stirring to coat evenly.
- 6.Add the fresh Thai basil leaves, tossing until wilted and fragrant.
- 7.Serve hot over cooked jasmine rice for a delicious meal that packs a punch!

Prep Time: 10 minutes | Cooking Time: 15 minutes | Total Time: 25 minutes
Kcal: 350 kcal per serving | Servings: 4 servings