



Spicy Thai Basil Chicken (Pad Krapow Gai)

Ingredients:

- 1 lb ground chicken
- 2 tbsp vegetable oil
- 5 cloves garlic, minced
- 2-3 Thai chilies, finely chopped (adjust for spice level)
- 2 tbsp soy sauce
- 1 tbsp oyster sauce
- 1 tbsp fish sauce
- 1 tsp dark soy sauce
- 1 tsp sugar
- 1/4 cup chicken broth
- 2 cups fresh Thai basil leaves
- Steamed jasmine rice for serving
- Fried egg (optional, for topping)

Directions:

Heat the vegetable oil in a large skillet or wok over medium-high heat.

Add garlic and Thai chilies, stir-frying for 1 minute until fragrant.

Add the ground chicken, breaking it up with a spoon, and cook until no longer pink, about 5-7 minutes.

In a small bowl, mix soy sauce, oyster sauce, fish sauce, dark soy sauce, sugar, and chicken broth. Pour the sauce into the skillet with the chicken and stir to combine.

Add the Thai basil leaves, stirring gently until they wilt, about 1-2 minutes.

Serve hot over steamed jasmine rice, topped with a fried egg if desired.

Prep Time: 10 minutes | Cooking Time: 15 minutes | Total Time: 25 minutes

Kcal: 280 kcal | Servings: 4 servings