



Pad Kra Pao - Thai Basil Beef Stir-Fry

Ingredients:

1 lb ground chicken (or pork)
2 tablespoons vegetable oil
4 cloves garlic, minced
2 Thai bird's eye chilies, minced (adjust to taste)
1 small onion, chopped
1 red bell pepper, sliced
1/4 cup soy sauce
1 tablespoon fish sauce
1 tablespoon oyster sauce
1 tablespoon brown sugar
1/4 cup water
1 cup fresh Thai basil leaves
2 eggs (for frying)
Steamed jasmine rice for serving

Directions:

Heat vegetable oil in a large skillet or wok over medium-high heat. Add the garlic, chilies, and onion. Stir-fry for 2-3 minutes until fragrant.

Add the ground chicken to the skillet and cook, breaking it apart with a spoon, for 5-6 minutes until browned and fully cooked.

Stir in the soy sauce, fish sauce, oyster sauce, brown sugar, and water. Cook for another 2-3 minutes, allowing the sauce to thicken slightly.

Add the red bell pepper and stir-fry for 1-2 minutes until the pepper softens slightly but still maintains some crunch.

Stir in the fresh basil leaves and cook for another 1-2 minutes until the basil wilts and becomes fragrant.

In a separate pan, fry the eggs sunny-side up or to your preference.

Serve the Pad Kra Pao over steamed jasmine rice, topped with the fried egg.

Prep Time: 10 minutes | Cooking Time: 15 minutes | Total Time: 25 minutes
Kcal: 375 kcal | Servings: 4 servings