

Thai Basil Chicken



Ingredients:

- 1 lb ground Chicken
- 2 tbsp Vegetable Oil
- 5 cloves Garlic, minced
- 2-3 Thai bird's eye chilies (Do not cut open unless the culinary team can handle the heat)
- 1 med Onion, thinly sliced
- 1 Bell Pepper, thinly sliced
- 2 tbsp Soy Sauce
- 1 tbsp Oyster Sauce
- 1 tbsp Sugar
- ¼ cup Chicken Broth
- 1 cup fresh Thai Basil leaves
- Salt & Pepper to taste
- Lime wedges (for serving)

Instructions:

Prepare the ingredients:

If using whole chicken breasts, finely chop them into small pieces or pulse them in a food processor to create ground chicken.

Mince the garlic, chop the chilies, and slice the onion and bell pepper.

Cook the chicken:

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

Add the minced garlic and chopped chilies to the pan, stirring until fragrant, about 30 seconds.

Add the ground chicken to the pan and cook for about 5-7 minutes, breaking it up with a spatula until it's fully cooked and lightly browned.

Add the vegetables and seasonings:

Stir in the sliced onion and bell pepper, and cook for another 2-3 minutes until they soften slightly.

Add the fish sauce, oyster sauce, sugar, and chicken broth. Stir everything together and cook for another 2 minutes to allow the sauce to thicken slightly.

Finish with basil:

Remove the pan from the heat and stir in the fresh basil leaves, allowing them to wilt from the residual heat.

Season with salt and pepper to taste.

Serve:

Serve the Thai Basil Chicken hot, garnished with extra basil leaves and a wedge of lime on the side for squeezing over the dish.