

## Ingredients

*This is slightly adjusted with changes from Ravee Long.*

- Water, 2 tablespoons.....○
- Vegetable Oil, a splash.....○
- Thai Fish Sauce, 2 tablespoons.....○
- Oyster Sauce, 2 tablespoons.....○
- Light Soy Sauce, 2 tablespoons.....○
- Dark Soy Sauce, 2 tablespoons.....○
- Sugar, 3 teaspoons.....○
- Red Birds Eye Chilli, 30g (chopped).....○
- Mild Red Chilli, 100g-150g (chopped).....○
- Garlic Cloves, 5-10 (crushed).....○
- Green Beans, 300g (chopped into short pieces).....○
- Basil (Thai or regular), 60g-100g (leaves only).....○
- Minced Meat (any type), 500g.....○
- Eggs, 1 per person.....○

Serve dish with plain Jasmine rice.

## Instructions

1. Pound the chillies and garlic into a paste using a pestle and mortar.
2. Emulsify the minced meat with half of the fish sauce.
3. Combine the water, and sugar, soy sauces, oyster sauce, and remaining fish sauce in a bowl.
4. Heat a wok on high heat and saute the chilli-garlic paste until the garlic starts to turn golden.
5. Add the minced meat and toss until the meat is no longer in big clumps.
6. Add the sauce mix and toss until the meat is almost cooked.
7. Add the green beans and toss until the meat is cooked.
8. Remove from the heat and stir in the basil.
9. Fry the eggs in very hot oil until the edges are browned and bubbly.