

### **Basil Chile Chicken Stir-Fry**

Whip up this simple, make-it-fast suppers in 30 minutes — with a single skillet. To make this Thai-inspired dish a bit more spicy, leave the seeds in the chile.

- 1 cup rice
- 4 cloves garlic
- 1 tablespoon oil
- 1 lb. green beans trimmed
- salt and pepper
- 1 small thai or serrano chile seeded and chopped
- 2 chicken breasts cut into pieces
- 2 tablespoons soy sauce
- 1 tablespoon fish sauce (or leave out)
- 2 teaspoons sugar
- 1 cup fresh packed basil leaves

Prepare rice as label directs, but do not add any salt.

Very thinly slice 2 cloves garlic; finely chop remaining 2 cloves garlic.

In 12-inch skillet, heat 1 teaspoon oil on medium-high until hot. Add thinly sliced garlic and cook 10 seconds or until garlic is golden. Add green beans, 1/4 cup water, 1/4 teaspoon salt, and 1/4 teaspoon freshly ground black pepper. Cook 4 to 5 minutes or until beans are crisp-tender and water has evaporated, stirring frequently. Transfer bean mixture to large plate or bowl.

In same skillet, heat remaining 1 tablespoon oil on medium-high until hot. Add chile and chopped garlic and cook 10 seconds or until garlic is golden, stirring. Add chicken tenders in single layer and cook 2 to 3 minutes or until chicken just loses its pink color throughout, stirring mixture occasionally.

Add fish sauce, soy sauce, sugar, and 2 tablespoons water. Cook 1 minute or until chicken is just cooked through, stirring. Stir in basil and cook 15 to 20 seconds or until just wilted.