

Pad Krapow Gai

Thai Stir Fried Spicy Chicken with Garlic and Basil

Ingredients:

5 garlic cloves, minced
1 shallot, minced
1-3 Thai Birds Beak Chili Peppers, depending on preferred level of spice, minced
2 Tablespoons Palm Sugar, more to taste
¼ tsp Kosher Salt, or ¼ tsp Fish Sauce
1 Cup Long Beans or Green Beans, cut into 2" pieces
1 large bunch, or 2 loosely packed cups Thai Basil
1 pound Ground Chicken
4 Tablespoons Oyster Sauce, more to taste
1 TB Soy Sauce, more to taste

Directions:

1. Coat bottom of the pan with high heat cooking oil (wok or similar)
2. Add garlic & shallots, stir fry until fragrant (30 seconds or so)
3. Add in chili peppers, sugar and salt, stir fry for 30 more seconds
4. Add long beans and stir fry until al dente (2-3 minutes or so)
5. Add half the basil leaves. Stir fry 30 seconds.
6. Add in ground chicken, oyster sauce and soy sauce. Stir fry until chicken is cooked thoroughly.
7. Toss in remaining basil leaves.
8. Adjust flavor as necessary.
9. Serve over jasmine rice with a soft cooked egg on top.

