

FOOD & WINE

INSPIRATION SERVED DAILY



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Thai Chicken with Basil

CONTRIBUTED BY QUICK FROM SCRATCH HERBS & SPICES

ACTIVE:

• FAST

TOTAL TIME:

SERVINGS: 4

An abundance of whole basil leaves joins chicken and fiery red chiles for a quick, delicious, and decidedly spicy stir-fry. Holy basil is the most authentic choice, but any variety will do.

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1 1/3 pounds boneless, skinless chicken breasts (about 4), cut into 1-by-2-inch pieces

2 tablespoons Asian fish sauce (nam pla or nuoc mam); see Note

1 1/2 tablespoons soy sauce

1 tablespoon water

1 1/2 teaspoons sugar

2 tablespoons cooking oil

1 large onion, cut into thin slices

3 fresh red chiles, seeds and ribs removed, cut into thin slices, or 1/4 teaspoon dried red-pepper flakes

3 cloves garlic, minced

1 1/2 cups lightly packed basil leaves

1. In a medium bowl, combine the chicken with the fish sauce, soy sauce, water, and sugar. In a large nonstick frying pan or a wok, heat the oil over moderately high heat. Add the onion and cook, stirring, for 2 minutes. Stir in the chiles and garlic; cook, stirring, 30 seconds longer.

2. Remove the chicken from the marinade with a slotted spoon and add it to the hot pan. Cook until almost done, stirring, about 3 minutes. Add the marinade and cook 30 seconds longer. Remove from the heat and stir in 1 cup of the basil. Serve topped with the remaining 1/2 cup basil.

SUGGESTED PAIRING

Look for a rich but dry white wine, such as a Pinot Gris from the Alsace region in France.

FROM [A BON VIVANT'S DIET](#)