

Authentic Thai Basil Chicken (Very Easy and Fast)



This only takes about 25 minutes to make. Very easy and fabulous flavor! This is very popular in Thailand. They sell this on the streets as well as in the restaurants. You won't believe how incredible this recipe is. It is my husband's and my new favorite. Serve with white rice.

By Nancy Gibson

Prep: 15 mins

Cook: 9 mins

Total: 24 mins

Servings: 2

Yield: 2 servings



Ingredients

- 2 tablespoons vegetable oil
- ½ onion, sliced
- 3 cloves garlic, sliced
- 1 large skinless, boneless chicken breast, cut into 1-inch pieces
- ¼ cup oyster sauce
- 3 tablespoons soy sauce
- 1 pinch white sugar
- 2 small chile peppers, sliced (Optional)
- ⅓ cup water
- ½ cup fresh basil leaves

Directions

Step 1

Heat oil in a wok or large skillet over medium heat. Add onion and garlic; cook and stir until fragrant, about 30 seconds. Add chicken; cook and stir until no longer pink, about 5 minutes. Stir in oyster sauce, soy sauce, and sugar. Stir in chile peppers. Pour in water. Cook until slightly thickened, 3 to 5 minutes. Stir in basil before serving.

Cook's Note:

Substitute red pepper flakes for the chile peppers, or omit if you don't like spicy food.

Tips

The favorite ingredient in this dish is the fresh basil. Just stir it in and serve. Don't overcook it!

Nutrition Facts

Per Serving: 304 calories; protein 25.8g; carbohydrates 14.5g; fat 16.2g; cholesterol 58.5mg; sodium 1625.4mg.