**Basil Chicken**

Submitted by Annette Chan

1 pound ground chicken or cubed pieces of chicken thighs

2 Tbls. minced ginger

2 Tbls. minced garlic

1 1/2 Tbls. hoisin sauce

2 Tbls. soy sauce

1 Tbl. rice vinegar

1 Tbl. sesame oil

Handful of basil, rough chopped

1 tablespoon chili/garlic sauce or ground bean paste

Put the ginger and garlic in a bowl.

In another bowl, mix together the hoisin sauce, soy sauce, and rice vinegar.

Heat a large skillet over medium high heat and add the sesame oil.

Add the ginger and garlic and cook until fragrant.

Add the chicken and cook for about 5 minutes.

Add the hoisin sauce mixture.

Cover and cook for about 5 minutes.

Add the basil and stir-fry for about 2 minutes until the basil is wilted.

Mix in the chili sauce or ground bean paste.