

Thai Spicy Basil Chicken Fried Rice

Ingredients

Makes 6 servings

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| 3 tablespoons oyster sauce | 1/2 kg boneless, skinless chicken breast,
cut into thin strips |
| 2 tablespoons fish sauce | 1 red pepper, seeded and thinly sliced |
| 1 teaspoon white sugar | 1 onion, thinly sliced |
| 1/2 cup peanut oil for frying | 2 cups sweet Thai basil |
| 4 cups cooked jasmine rice, chilled | 1 cucumber, sliced |
| 6 large cloves garlic clove, crushed | 1/2 cup cilantro sprigs |
| 2 serrano peppers, crushed | |

Method

1. Whisk together the oyster sauce, fish sauce, and sugar in a bowl.
2. Heat the oil in a wok over medium-high heat until the oil begins to smoke.
3. Add the garlic and serrano peppers, stirring quickly. Stir in the chicken, bell pepper, onion and oyster sauce mixture; cook until the chicken is no longer pink. Raise heat to high and stir in the chilled rice; stir quickly until the sauce is blended with the rice.
4. Use the back of a spoon to break up any rice sticking together.
5. Remove from heat and mix in the basil leaves.
Garnish with sliced cucumber and cilantro as desired and serve it hot.