

Spicy Stir-Fried Chicken Recipe

(Phat Khi Mao Kai Reu Mu Recipe)

Ingredients: Serves 4

5 hot chilies
4 coriander roots
2 tablespoons fish sauce (nam pla)
1 tablespoon oyster sauce
2 tablespoons cooking oil
5 cloves garlic
½ cup whole basil leaves (ka-prao)
1 teaspoon sugar
2 cups ground chicken or pork
chicken stock

Method:

Pound the garlic, chilies and coriander roots well in a mortar. Heat the oil in a wok. When the oil is hot, add the pounded chili mixture and stir-fry. When the garlic is golden brown, add the meat and continue stirring and turning. When the meat is done, add the oyster sauce, fish sauce, sugar and enough chicken stock to give the dish some liquid. Add the basil leaves and stir. Serve with rice.

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