

Thai Spicy Chicken Recipe

Ingredients: Serves 4

250g chicken breast
5 small tomatoes
½ teaspoon chopped garlic
½ red pepper
7-8 pieces basil leaves

Thai style chili paste:

2 tablespoons chopped red chilies
1 tablespoon chopped onion
1 teaspoon chopped garlic

Seasonings:

1 teaspoon oyster sauce
2 teaspoons fish sauce
½ teaspoon sugar
a pinch of pepper
1 teaspoon wine
2 tablespoons soup stock or water

Method:

Stir-fry chopped red chili, onion and garlic with 2 tablespoons of warm oil over medium low heat until fragrant, remove to a bowl, this is the Thai style chili paste. Chop chicken to small pieces, halve tomato, remove seeds from red pepper, slice it. Heat 1 tablespoon of oil to stir-fry tomato, chopped garlic, red pepper and Thai style chili paste over low heat until fragrant. Add all seasonings and chicken meat, stir-fry over high heat for about 2 minutes until chicken is cooked. Turn off the heat, add basil leaves at last, mix and serve. You may make more Thai style chili paste according to the above procedures if you like the taste of this recipe. You may press the tomato to make the juice out while you stir-fry it, it will enhance the flavor. Instead of chicken, you may use pork, beef, lamb or seafood.

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