

# THAI BASIL CHICKEN

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Serves 2-4

## INGREDIENTS:

### For the stir-fry

2 Tbsp Olive Oil

6 Cloves Garlic - Minced

2-4 Thai Bird's Eye Chillies - chopped (and seeded if you prefer less heat)

1 Shallot - Minced

450g Minced Chicken

1 Cup Thai Basil Leaves

### For the sauce

1 Tbsp Low Sodium Soy Sauce

1 Tbsp Oyster Sauce

2 Tbsp Dark Soy Sauce

1.5 Tsp Granulated Sugar

## DIRECTIONS

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Make the stir fry sauce by mixing the sauce ingredients together until combined.

Heat the oil in a large frying pan over a medium-high heat. Add the garlic, Thai bird's eye chillies and the shallot. Saute for 1 minute, stirring occasionally. Add the chicken and cook, breaking it up with a wooden spoon until it is cooked through and browned. Add the sauce and toss through until evenly combined.

Remove from the heat, add the basil and toss until it begins to wilt.

Serve over rice or noodles...enjoy!