

Spicy Thai Basil Chicken

Enjoy the bold flavors of Thailand with this fiery and aromatic stir-fry dish. Tender chicken cooked with fresh basil and a spicy kick that will leave your taste buds craving more.



Main Dish

Asian

25 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- Ingredients for 1 person:
- 150g chicken breast, thinly sliced
- 1 tablespoon vegetable oil
- 2 cloves garlic, minced
- 1 red chili, sliced
- 1/2 onion, sliced
- 1/2 bell pepper, sliced
- 1 tablespoon soy sauce
- 1 tablespoon oyster sauce
- 1 teaspoon sugar
- Handful of fresh basil leaves
- Cooked rice for serving

Steps

- 1 Steps:
- 2 Heat vegetable oil in a pan over medium-high heat.
- 3 Add minced garlic and sliced red chili, sauté for 1 minute.
- 4 Add sliced chicken breast, cook until no longer pink.
- 5 Toss in sliced onion and bell pepper, stir-fry for 2 minutes.
- 6 Pour in soy sauce, oyster sauce, and sugar. Mix well.
- 7 Add fresh basil leaves, stir until wilted.
- 8 Serve hot over cooked rice.