

Thai Spicy Basil Chicken with Tomatoes

This Thai-inspired dish features tender chicken stir-fried with fresh tomatoes and fragrant basil, creating a delightful balance of heat and flavor. Perfect for a quick yet flavorful meal!



Main Dish

Thai

20 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 200g chicken breast, sliced
- 1 medium tomato, chopped
- 1 clove garlic, minced
- 1 red chili, sliced (adjust for spice)
- 1 tablespoon soy sauce
- 1 tablespoon fish sauce
- 1 teaspoon sugar
- 1 tablespoon vegetable oil
- Fresh basil leaves, a handful
- Salt and pepper to taste

Steps

- 1 Heat the vegetable oil in a pan over medium heat.
- 2 Add the minced garlic and sliced red chili, sauté until fragrant.
- 3 Add the sliced chicken breast to the pan, cooking until browned and cooked through.
- 4 Stir in the chopped tomato, soy sauce, fish sauce, and sugar, cooking for another 2-3 minutes until the tomatoes soften.
- 5 Add the fresh basil leaves, and stir well to combine. Season with salt and pepper to taste.
- 6 Serve hot with rice or on its own.