

Spicy Thai Basil Chicken (Pad Krapow Gai) - Fiery, Fragrant, and Fast

1 lb ground chicken (or finely chopped chicken breast/thigh)



TIME
30 min

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INGREDIENTS

1 lb ground chicken (or finely chopped chicken breast/thigh)
1 cup Thai holy basil leaves
4 garlic cloves, minced
3-5 Thai bird's eye chilies, chopped (adjust to taste)
2 tablespoons vegetable oil
1 tablespoon soy sauce
1 tablespoon oyster sauce
1 teaspoon fish sauce
1/2 teaspoon sugar
Steamed jasmine rice, for serving
Fried eggs, for topping (optional but recommended)

DIRECTIONS

1. Heat oil in a wok or skillet over medium-high heat. Add garlic and chilies, stir-fry for 30 seconds until fragrant.
2. Add ground chicken. Stir-fry until chicken is no longer pink and slightly caramelized, 5-7 minutes.
3. Add soy sauce, oyster sauce, fish sauce, and sugar. Stir to coat evenly.
4. Turn off the heat and toss in : Thai basil. Stir until wilted.
5. Serve hot over jasmine rice with a crispy fried egg on top.

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