

20-Minute Thai Basil Chicken with Jasmine Rice

When it comes to fast, flavorful dinners, few dishes hit the spot like



TIME
20 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 lb (450g) boneless, skinless chicken thighs or breasts, thinly sliced
- 2 tablespoons vegetable oil
- 4 cloves garlic, minced
- 2-3 Thai bird's eye chilies, sliced (adjust to taste)
- 2 tablespoons soy sauce
- 1 tablespoon oyster sauce
- 1 tablespoon fish sauce
- 1 teaspoon sugar
- 1 cup fresh Thai basil leaves
- Cooked jasmine rice, for serving

DIRECTIONS

1. ? Step 1: Heat the Oil: In a large skillet or wok, heat vegetable oil over medium-high heat until shimmering.
2. ? Step 2: Cook the Chicken: Add the sliced chicken and stir-fry for 5-7 minutes, or until fully cooked and golden in spots.
3. ? Step 3: Add Garlic and Chilies: Stir in garlic and Thai chilies.
4. Cook for 1-2 minutes until the mixture is fragrant-watch your eyes and nose!
5. ? Step 4: Mix the Sauce: In a small bowl, mix together soy sauce, oyster sauce, fish sauce, and sugar.
6. Pour the sauce into the skillet and toss everything to coat.
7. ? Step 5: Add the Thai Basil: Remove the skillet from heat.
8. Gently fold in the : Thai basil leaves until just wilted. This keeps the flavor bright and fresh.
9. ? Step 6: Serve: Serve hot over freshly cooked jasmine rice.
10. Garnish with extra basil or a fried egg for a street food-style touch.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/20-minute-thai-basil-chicken-with-jasmine-rice/>