

RECIPE: Pad Krapow Gai - Chicken with Basil

Ingredients

2 tablespoons soy oil
¼ onion, sliced
2 cloves garlic, chopped
100gram large shrimp, peeled and deveined
1 pinch salt
1 red spur chili deseeded and sliced
3 bird's eye chili (depends on how spicy you want it to be)
20 Basil Leaf
½ teaspoon sugar
1 tablespoon water
1 tablespoon oyster sauce
½ tablespoon light soy sauce
½ tablespoon dark soy sauce

Preparation

Heat cooking oil in a wok over high heat, and cook and stir garlic, onion until fragrant. Add the shrimp, cook until slightly pink. Add spur chilies, bird's eye chili. Add salt, sugar, sauces and water. Panfry until vegetables are tender. Mix the basil in.