Thai Basil Chicken

Ingredients

- 1 c Thai Basil
- 6 clv Garlic (minced)
- 2 T Oyster Sauce
- 2 T Soy Sauce
- 1 T Sugar
- 1 1/2 lb Chicken Thighs (boneless, skinless, cut into small pieces)
- 1 T Fish Sauce
- 1 T Dark Soy Sauce
- 1 t Garlic Chili Sauce
- 2 T Vegetable Oil (plus 4 teaspoons)
- 4 Eggs
- 2 Thai Bird Chilis (thinly sliced, optional)

Instructions

1.In a small bowl mix oyster sauce, soy sauce, sugar, fish sauce, and dark soy sauce and set aside.
2.Using a wok, turn the heat to medium-high and drizzle 2 tablespoons oil. Once the pan is hot, add in minced garlic, chilis, and chili sauce and sautÃ© together for 30 seconds or until fragrant.

3.Once fragrant, add in chicken and sautÃ© together for 2-3 minutes breaking the chicken apart. Next, pour in the sauce and sautÃ© together for another 2-3 minutes.
4.Finally, add in the basil and sautÃ© on high heat for 30 seconds. Transfer to a serving dish.
5.In the wok add 1 teaspoon of oil and crack one egg, fry until desired doneness. Repeat with the

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rest of the eggs. Serve dish over rice topped with a fried egg.