

# Thai Basil Chicken

## Ingredients

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- 1 lb Ground Chicken
- 1 c Thai Basil
- 6 clv Garlic (minced)
- 2 T Oyster Sauce
- 2 T Soy Sauce
- 1 T Sugar
- 1 T Fish Sauce
- 1 T Dark Soy Sauce
- 1 t Garlic Chili Sauce
- 2 T Vegetable Oil (plus 4 teaspoons)
- 4 Eggs

## Instructions

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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 and chili sauce and sauté together for 30 seconds or until fragrant.
3. Once fragrant, add in chicken and sauté together for 2-3 minutes breaking the chicken apart. Next, pour in the sauce and sauté together for another 2-3 minutes.
4. Finally, add in the basil and sauté 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 rest of the eggs. Serve dish over rice topped with

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a fried egg.