

Thai Basil Chicken Fried Rice

Ingredients

2 T Garlic (minced)
3 Thai Chilies (minced)
1/3 c Shallot (thinly sliced)
3 T Vegetable Oil
10 oz Chicken Breast
2 Eggs
2 1/2 c Rice (cooked)
2 1/2 T Oyster Sauce
1 T Fish Sauce
1 1/2 t Rice Vinegar
1 T Sugar
1/2 t Ground White Pepper
1 c Thai Basil

Instructions

1. Mix oyster sauce, fish sauce, rice vinegar, white pepper, and sugar in a small bowl. Set aside until ready.
2. On medium-high heat, heat a wok. Add 2 tablespoons of oil. Once hot, add minced garlic, Thai chilis, and shallot. Cook until light golden brown, less than 30 seconds.
3. Add the chicken to the pan, cook for 4-5 minutes until lightly golden brown. Stir often. Add 1-2 tablespoons of water if the pan looks too dry or the chicken sticks to the pan too much. Reduce the heat to medium if necessary, then turn it back when adding the rice.
4. Move the chicken to the side of the pan, add the rest of the oil to the pan, and use more if your pan is dry. Crack the eggs and scramble until

Thai Basil Chicken Fried Rice

done, around 2 minutes or so.

5. Add the oyster sauce mixture to the chicken, and stir well. Add the rice, stir everything together in a pan.

6. Then use the spatula to evenly spread the fried rice over the pan surface, making it as flat as possible to "dry out the rice" so it's not mushy.

Let it cook undisturbed for 2-3 minutes until you hear some light popping sound.

7. Taste your fried rice and season with more fish sauce, lime juice, sugar, and chilis if you want more heat. Add the Thai sweet basil, and stir well together one last time. Turn the heat off, and it's ready!