

RECIPE | PEPPERS

THAI BASIL CHICKEN



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INGREDIENTS

- 1.5 lb** Pure Flavor® Craft House Collection® Seedless Mini Peppers, chopped
- 10** garlic cloves, chopped
- 8** Thai chilies, sliced
- 6** shallots, sliced
- 2 lbs** chicken, ground
- 2 cups** jasmine rice, cooked to package instructions
- 2 cups** Thai basil leaves

DIRECTIONS

- 1** In a large pan, heat 2 tablespoon oil and sauté the shallots over medium-high heat for 2 minutes.
- 2** Add garlic and chilies, stirring while cooking for 2 more minutes. Pour into a bowl and set aside.
- 3** In the same pan, turn heat to high, then add remaining oil, chicken, pepper, and salt. Stir fry until the chicken is cooked and starting to brown.
- 4** Add sugar, soy sauce, & fish sauce, and stir to incorporate.
- 5** Add the peppers and the shallot mixture. Cook for 1 minute.
- 6** Remove from heat and add basil.
- 7** Serve over rice.



- 4 tbsp** avocado oil, divided
- 2 tbsp** soy sauce
- 2 tbsp** fish sauce
- 4 tsp** sugar
- 1 tsp** black pepper
- 1 tsp** salt



25 min

15 min | **10 min**
PREP. | COOKING



8



easy