



RECIPE | PEPPERS

THAI BASIL CHICKEN



25 min

15 min
PREP.

10 min
COOKING



8



easy

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

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

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.

