

Thai Spicy Basil Chicken Fried Rice

Ingredients:

- 3 tablespoons oyster sauce
- 2 tablespoons fish sauce
- 1 teaspoon white sugar
- 1/2 cup peanut oil for frying
- 4 cups cooked jasmine rice, chilled
- 6 large cloves garlic clove, crushed
- 2 serrano peppers, crushed
- 1 pound boneless, skinless chicken breast, cut into thin strips
- 1 red pepper, seeded and thinly sliced
- 1 onion, thinly sliced
- 2 cups sweet Thai basil
- 1 cucumber, sliced (optional)
- 1/2 cup cilantro sprigs (optional)



Instructions:

1. Whisk together the oyster sauce, fish sauce, and sugar in a bowl.
2. Heat the oil in a wok over medium-high heat until the oil begins to smoke. Add the garlic and serrano peppers, stirring quickly. Stir in the chicken, bell pepper, onion and oyster sauce mixture; cook until the chicken is no longer pink. Raise heat to high and stir in the chilled rice; stir quickly until the sauce is blended with the rice. Use the back of a spoon to break up any rice sticking together.
3. Remove from heat and mix in the basil leaves. Garnish with sliced cucumber and cilantro as desired.