

Ingrediënten

2 tbsp vegetable oil

4 garlic cloves, finely chopped

6 large dried red chillies, roughly chopped

1 onion, sliced

500g (1 lb) chicken thigh fillets, thinly sliced

4 baby bok choy, sliced lengthways

1 cup Thai basil leaves

steamed rice to serve (click [here](#) to see my recipe for how to cook rice)

Stir-fry sauce:

1/3 cup oyster sauce

2 tbsp fish sauce

2 tsp dark sweet soy sauce

1 tsp sugar

½ tsp corn flour (cornstarch)

Recept

- 1 Mix the ingredients for the stir-fry sauce. Set aside for later.
- 2 Heat the vegetable oil in a wok or large frying pan over high heat. Add the garlic, chillies and onion and stir-fry for 20 seconds. Then add the chicken and immediately spread the chicken out in the pan. Allow to sear for almost a minute, then stir-fry. Repeat until the chicken is just cooked. Add the stir-fry sauce and cook until the sauce is just thickened. Toss through the bok choy and stir-fry for a minute. Then toss through the basil leaves. Serve with steamed rice.

Bron



<https://www.facebook.com/mariongrasby/videos/1646052812543270/>
<https://www.marionskitchen.com/thai-basil-chilli-chicken/>

Info Martine Lycke

23/06/23

Rijst maken

Saus maken:

1/3 cup oyster sauce
= 80 ml

1 ipv 2 el fish sauce

2 kl dark sweet soy sauce

1 kl sugar

½ kl corn flour (cornstarch)

In pan:

Olijfolie

2 kleine Uien

Look

Chilipeper

Bakken



+ kip in blokjes

Bakken

Paksoy in blokjes snijden

+ erbij

+ saus

+ wat water

+ basilicum

Fotos

