

CAFE THOMPSON RECIPE

PAD KRAPOW GAI

(SPICY THAI BASIL CHICKEN)

Pad Krapow Gai, often called “the real national dish of Thailand,” is a cornerstone of Thai street food culture. Known for its balance of fierce spice and deep umami, it is a quick, high-heat stir-fry.

SERVES 6



INGREDIENTS

- 2 tablespoons oil
- 10 garlic cloves, chopped
- 8 Thai bird's eye chilies, chopped
- 1 1/2 pounds chicken breast, 1/2-inch chunks
- 3 tablespoons oyster sauce
- 3 tablespoons soy sauce
- 1 tablespoon brown sugar
- 2 tablespoons fish sauce
- 1 cup Thai basil, chopped

DIRECTIONS

Heat the oil in a pan. Add the garlic and chilies and stir-fry for 30 seconds. Add the chicken. Cook until brown for 10 minutes.

In a bowl, mix the oyster sauce, soy sauce, sugar and fish sauce. Pour the sauce mixture into the pot. Stir-fry for 1 to 2 minutes until the sauce coats the meat. Add the Thai basil and set aside for service.

Side dishes

Steamed Jasmine Rice
Thai Cucumber Salad

