



THAI BASIL CHICKEN

Servings: 16

Ingredients

- 2 tablespoons canola oil
- 4 pounds ground chicken
- 2 tablespoons shallots, minced
- 2 tablespoons garlic, minced
- 2 tablespoons sambal oelek
- 2 tablespoons fish sauce
- 2 tablespoons brown sugar
- 2 tablespoons sweet soy sauce
- 1 teaspoon ground white pepper
- 2 cups basil leaves, for garnish

Directions

Heat a large skillet over high heat. Add the ground chicken to the skillet and use a spatula to break the chicken into small pieces. Cook for 8 to 10 minute.

Add the minced shallots and garlic and cook for 8 to 10 minutes.

Reduce the heat to medium, and then add the sambal oelek, fish sauce, brown sugar, sweet soy sauce and white pepper. Stir to combine and fold in the basil leaves.

Keep hot until ready to serve.

Side dishes

Bibb Lettuce Leaves
Steamed Jasmine Rice



Celebrating Food, Art & Culture

