



minced chicken and cashew with thai basil

ingredients

2 cups minced chicken breast
1/2 cup roasted unsalted cashew nuts
1 teaspoon minced garlic
1/4 cup white onion
1 cup Thai basil (if unavailable, use normal basil)
3 tablespoons oil (peanut is best)
1 1/2 tablespoons fish sauce
1 1/2 tablespoons oyster sauce
1 tablespoon light soya sauce
1/2 tablespoon dark soya sauce
1 teaspoon sugar
1 splash water (optional)
a wooden spoon



mix the sauces in a cup with the sugar - stir to dissolve.

heat a wok or frying pan on medium to high flame for 20 seconds. add 3 tablespoons oil and swirl the wok/frying pan so that the oil is evenly distributed.

add minced garlic and fry for 10 seconds. quickly add minced chicken and continue frying until chicken turns white.

pour the sauces into the chicken and mix well. add the basil and fry for another 30 seconds. if the chicken looks dry, add a splash of water. throw in the cashew nuts and turn the flame off. stir the cashew nuts into the chicken.

this dish goes well with rice. as an alternative, pop some pita bread into the bread toaster for a couple of minutes. make a small pocket in the pita and fill

