

Holy Basil Stir-Fry (Pad Gaprao)

Serves: 1

Prep time: 5-8 Minutes

Cooking time: 5 Minutes

Ingredients:

- 2 red birds-eye chillies, thinly sliced
- 2 cloves garlic, grated
- ½ long red chilli, chopped
- 1 tablespoon cooking oil
- 1½ tablespoons chopped beans
- 1 green shallot, thinly sliced
- 150-200g pork mince or mince of choice
- ½ tablespoon oyster sauce
- ½ tablespoon soy sauce
- 1 teaspoon fish sauce
- 1 teaspoon Thai dark soy sauce ***see note**
- 1 tablespoon water
- ½ teaspoon sugar
- ¾ cup holy basil leaves, roughly chopped ***see note**

Method:

- Add chillies and garlic to a mortar and pestle, pound to a rough paste
- Heat oil in wok over a medium heat and cook the garlic and chilli paste
- Add chicken and stir while cooking, break up any lumps that form
- Add sauces, sugar and water, stir to combine
- Add shallots and beans, stir until pork is cooked through
- Remove from heat and add the basil, stir
- **Serve with steamed rice and Enjoy!**

Note:

- Thai dark soy sauce has a similar taste to molasses
- Holy basil has a liquorice flavour similar to fennel



This quick and easy stir-fry is very popular in Thailand, often served with a fried egg on top