

# Thai basil chicken recipe (pad kra pao gai)

**Serves: 2**

**[From: https://www.eatingthaifood.com/thai-basil-chicken-recipe-pad-kra-pao-gai/](https://www.eatingthaifood.com/thai-basil-chicken-recipe-pad-kra-pao-gai/)**

## Ingredients

### *For the egg*

- 2 eggs
- 2 tablespoons of oil for frying

### *Marinade*

- 1 T soy sauce
- 2 teaspoons rice vinegar
- 2 teaspoons fish sauce

### *Basil chicken*

- 2 chicken breast (or any other cut of boneless chicken, about 1lb) cut into small pieces
- 10 cloves of garlic
- 4 Thai chilies (**this will be very hot!!** You can add less if desired)
- ½ red bell pepper cut into small pieces
- 2 tablespoon oil for frying
- 3 teaspoon of oyster sauce
- 1 ½ teaspoon light soy sauce
- 1 ½ teaspoon sugar
- 1 splash of dark soy sauce
- 2 handful of Thai holy basil leaves (about 1 ½ cups) I used regular basil from my garden.

## Instructions

- 1. First marinade the cut up chicken for about 3-4 hours.**
- 2. Also, be sure your rice is already cooked and ready to go before you start the egg and chicken, because they only take about 5-10 min total to cook.**
- 3. Finally, you want to have everything all cut up and measured out and ready to go in little bowls because the cooking process is fast.**

### *To fry the egg*

1. Heat about 2 tablespoons of vegetable oil in a wok or frying pan on high-medium heat.
2. When the oil is hot and sizzling, drop in the egg. Let it sizzle and bubble up, and at the same time, splash some of the hot oil onto the top of the egg (don't flip the egg, unless you really want to).
3. After the egg looks about right to your cooked likeness (I like mine runny), take it out, drain the excess oil, and put it on a plate for later.

### *Basil chicken*

1. Cut the chicken into small bite sized pieces.
2. Rinse and peel the garlic and chilies, and pound them in a mortar and pestle (alternatively you can just mince them with a knife). They don't need to be super fine, you just want to bring out the oils and flavors from the garlic and chilies.
3. Pluck a good sized handful of holy basil leaves off the stems.
4. Now it's time to start cooking. Heat your wok on high heat, and add about 1 tablespoon of oil to the pan.
5. When the oil is hot, add the chilies and garlic. Stir fry them for about 20 seconds or so until they get really fragrant, but don't let them burn or get too dry.
6. Toss in your chicken and red bell pepper. Allow it to sear for about 30 seconds, then you want to keep stir frying/mixing continuously. At this stage you want to continue to stir and cook your chicken until it's just about fully cooked all the way through (depending on the size pieces of chicken and how hot your fire is, it should take about 2 - 3 minutes). If it starts to get dry, add just a tiny splash of water.
7. Add the oyster sauce, light soy sauce, and sugar mixture (that you made up beforehand) and finally a splash of dark soy sauce. Keep stir frying for about another 30 seconds.
8. Grab a handful of holy basil, toss it into the pan, fold it into the chicken, and then immediately turn off the heat (if you're using an electric stove, you'll want to remove the pan from the burner). The holy basil really only needs to cook for about 5 seconds, and it will continue to wilt and cook from the existing heat of the chicken. This step is important because if you cook the basil for too long, it loses some of its glorious flavor and gets slightly chewy.