

Spicy Thai Basil

Serves: 4-6 people

INGREDIENTS

- 6 T vegetable oil
- 2 garlic
- 3 T soya sauce
- 2 T dark soya sauce
- 2 T fish sauce
- 3 T oyster sauce
- 2 T sugar
- 2 to 4 fresh chilis
- ½ white onion thinly sliced
- 3 chinese green beans cut into 1" lengths
- 1lb ground beef
- 5 stem thai basil - pull leaves
- 4 to 6 eggs

DIRECTIONS

1. Prepare jasmine rice while you do the following:
2. Heat 6 T oil in wok on medium heat
3. In a mortar and pestle, mash garlic and chilis
4. Add chicken to wok and cook until done
5. Add ground beef and cook until well done
6. Add light soya sauce, dark soya sauce, oyster sauce (if not using a mortar and pestle, finely chop chilis and garlic)
7. Add fresh garlic /chili mixture to wok and cook until golden
8. Add light soya sauce, dark soya sauce, oyster sauce, sugar and fish sauce
9. Stir to combine
10. Add green beans and onions mixing well
11. Add basil leaves, stir and cook for approx. 2 mins
12. Remove from heat
13. In a clean wok, heat 4 T oil on medium heat
14. Fry egg
15. Plate Pad Ka Pao and top with fried egg
16. Serve with Jasmine rice

