

# Thai Chicken with Basil

*From – From Asparagus to Zucchini*

3 to 4 Tbsp seeded and finely chopped green chili peppers  
2 Tbsp soy sauce  
1 tsp sugar  
1 tsp vinegar  
¾ cup chopped basil leaves  
2 Tbsp chopped fresh mint  
½ tsp cornstarch  
3 Tbsp vegetable oil  
2 whole chicken breasts, boned, skinned, cut into 1/4" x 2" strips  
2 garlic cloves, minced  
1 large onion, halved and sliced 1/4" thick  
hot cooked rice

- Mix chilies, soy sauce, sugar, vinegar, basil, mint and cornstarch. Set aside.
- Heat 2 Tbsp of the oil in large skillet or wok over high heat.
- When oil is hot, add chicken and garlic. Cook, stirring constantly, until meat loses its pinkness, about 4 minutes.
- Remove meat; keep warm.
- Heat remaining oil in pan.
- Add onion and cook, stirring, 2 minutes.
- Add chili mixture; return chicken and its juices to pan.
- Cook, stirring, until sauce thickens slightly.
- Serve with rice.



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