

Chicken stir-fry with cashew nuts and dried chilli, Jasmine rice, fresh basil |

Recipe for 4 persons

Description

Textures, flavors and fun in a plate!

Ingredients

Chicken

- 400 Gr Chicken thigh
- 50 Gr Cashew nuts
- 1 Pinch(es) Chili flakes
- 1 Unit(s) Onion
- 2 Unit(s) Green onion
- 1 Tbsp Chopped garlic
- 1 Tsp Sugar
- 1 Tbsp Fish sauce Nuoc-mâm
- 2 Tbsp Oyster sauce
- 1 Can(s) Baby corn
- 4 Sprig(s) Thai basil

Rice

- 200 Gr Jasmine rice
- 4 Unit(s) Basil leaves

Preparation

- Preparation time **60 mins**

Introduction

Cut the chicken in strips. Slice the green onion. Slice the pepper in halves and remove the seeds. Slice the onion.

Jasmine rice preparation

Rince the rice and cook it with equal parts of water in a steamer for 17 minutes

Chicken preparation

In a wok, drizzle a little bit of vegetable oil and fry the cashew nuts on medium heat until golden. Set aside. In the same wok, fry the garlic until golden, then add the chilis. Add in the chicken and fry until cooked and golden stirring constantly. Add in the onion and cook for 2 minutes. Add in the corn, fish sauce, oyster sauce and sugar. Bring to a boil and serve hot with cashew nuts and green onions and thai basil leaves on the jasmine rice.

Bon appétit!