

untagged, needs pic, incomplete



This recipe is tagged as incomplete, use at your own risk!

Thai Basil Chicken

Date added: 2024/11/25

Ingredients

- 3 to 4 tablespoons oil
- 2 Thai bird chilies or holland chilies (de-seeded if desired and thinly sliced)
- 3 shallots (thinly sliced) or 1/2 onion
- 2 cloves garlic (sliced)
- 1 package butler's soy curls, for soy curls
- 1 tablespoon miner's chicken concentrate
- 4 teaspoons sugar (or honey)
- 4 tablespoons soy sauce
- 2 tablespoon fish sauce
- UP TO 1/3 CUP 1/3 cup chicken broth (or water)
- 62g Thai basil leaves, destemmed (about 2/3 of h-mart pack)
- Optional: fresh sliced tomatoes

Method

1. Prepare butler's soy curls as usual: cover with water in medium saucepan and a tablespoon of chicken bouillon concentrate. Boil over high heat, stirring occasionally, until almost all water has evaporated or been absorbed by the curls. 2. Finely dice onion and garlic. Slice chilis into slim rings and de-seed if needed for heat control. 3. Prepare sauce by combining sugar, soy, fish sauce in a measuring cup. 4. Saute garlic and onion until softened. Add chili and cook briefly. Add soy curls to pan, cover with sauce and briefly saute until sauce has reached desired consistency. Add up to an additional 1/3 cup chicken broth if needed. 5. Add basil leaves at end, just wilting over low heat. 6. Serve over rice with fresh tomatoes if desired.

Notes

We used butler soy curls. Next time, double the basil (approx 1/3 of h-mart package used this time), a bit extra fish sauce?, red chiles and garlic first, then 1/2 onion (instead of shallott). Add fresh tomato at end?

For next time, adjust for 1/2 bag soy curls. This was too much for two meals. BUT keep chilis at 2, more chili flavor wanted. Inspired by: <https://thewoksoflife.com/thai-basil-chicken-pad-krapow/>

From:
<https://wiki.cookiemountain.org/> - **Recipe Book**

Permanent link:
https://wiki.cookiemountain.org/doku.php?id=recipes:thai_basil_chicken&rev=1784690473

Last update: **2026/07/22 03:21**

