

# 15-minute Thai Basil Chicken with Rice, Green Beans & Fried Egg (Pad Krapow Gai)

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Serves 3-4

## INGREDIENTS

- 2 tablespoons oil
- 2 tablespoons minced garlic
- 2 tablespoons minced shallots
- 2-3 red thinly sliced chili peppers (optional)
- 1 lb roughly chopped chicken thigh
- 2 tablespoons dark soy sauce
- 1 tablespoon oyster sauce
- 1 teaspoon fish sauce
- 1 tablespoon granulated sugar
- ½ lb green beans (trim off ends and cut into bite-size pieces)
- 1 cup Thai basil leaves or Holy basil leaves

## INSTRUCTIONS

1. Heat oil in a wok over high heat. Saute garlic, shallots and chilies until fragrant (about 30 seconds).
2. Add chicken and stir fry until chicken is beginning to brown (about 2 minutes).
3. Add soy sauce, oyster sauce, fish sauce and sugar, a little at a time to taste. Add green beans and continue to cook 3-5 more minutes until chicken is cooked all the way through. Turn off heat.
4. Stir in basil leaves until they are wilted and any remaining liquid in the wok has mostly evaporated.
5. Serve with steamed rice and a fried sunny-side egg with crispy and lacey edges. Optional sauce for drizzling on egg: combine fish sauce and sliced chili peppers together in a small bowl.