

Thai Basil and Mint Chicken Stir Fry

Ingredients:

Thai Basil and Mint Chicken Stir Fry

Ingredients:

30-count Chick-fil-A® Grilled Nuggets

3 cloves garlic, chopped

1 red chili (optional)

1 cup fresh basil, full leaves

1 tbsp fish sauce

3 tbsp oyster sauce

2 tsp soy sauce

1 tbsp sugar

1 lime, juiced

1 tbsp vegetable oil



Ingredients (continued):

Coconut Milk and Basil Infused Rice
Ingredients:

3 cups jasmine rice

1½ cups water

1½ cups coconut milk

Left over stems of basil

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Directions:

Wash hands for 20 seconds using soap and warm water. **If not using chicken immediately, pop in the fridge as soon as possible after purchase and remove once ready for prep.**

1. Prep the rice by first rinsing to remove additional starch and drain.
2. Add water, coconut milk and basil stems.
3. Cook rice according to your method of cooking rice (stove top or rice cooker). Cooking times may vary depending on method so feel free to add additional liquid to your desired rice consistency. Once cooked remove basil stems and fluff with a fork.
4. Heat 1 tablespoon oil in a pan over high to medium heat.
5. Add oil in already hot pan, and add the garlic, onion, and chilies. Stir-fry for 1 minute.



Directions (continued):

6. Add soy sauce, oyster sauce, fish sauce, sugar to coat.
 7. Add chicken and stir fry for 1 minute.
 8. Turn off heat and add basil and mint.
 9. Stir-fry for about 30 seconds, until the basil and mint leaves are wilted.
 10. Serve with rice and garnish with fresh cucumbers, fresh basil and lime wedge.
- Enjoy!