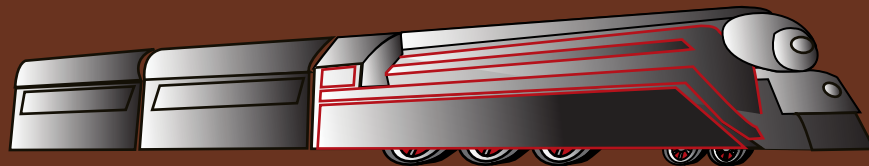


# The Woodstock Farmers' Market

## All Aboard

# THE ORIENT EXPRESS !



### **Stir-Fried Chicken with Basil and Chilies Savory and Fragrant**

- 3 TBL vegetable oil
- 4 garlic cloves, sliced
- 2-4 red chilies, seeded and chopped
- 1 lb boneless skinless chicken breasts or thighs, cut into bite-sized pieces
- 2-3 TBL fish sauce
- 2 tsp dark soy sauce
- 1 tsp palm or brown sugar
- 12 Thai basil leaves
- 2 red chilies, finely sliced, for garnish
- 20 Thai basil leaves, deep fried, for garnish

Heat oil in a wok or large skillet. Add garlic and chilies and stir-fry until golden. Add chicken and stir-fry until chicken turns white. Season with fish sauce, soy sauce and sugar, and continue to cook 3-4 minutes until chicken is cooked through. Stir in fresh Thai basil leaves and serve, garnished with sliced red chilies and fried basil leaves.

Serves 4-6

From The Complete Wok and Stir-Fry Cookbook, Linda Doeser editor

