FROM RAHUL'S TRAVEL DIARY

**Chicken Stir Fry**

**RECIPE NAME**

Serves 4

**YIELD**

30 minutes

**PREP TIME**

15 minutes

**TIME TO COOK**

**INGREDIENTS**

**MARINADE**
- 2 tbsp. Sherry wine
- 1 tbsp. Dark soy sauce
- 2 tsp. Cornstarch

**SAUCE**
- 2 tbsp. Chicken broth
- 1 tbsp. Rice vinegar
- 1 tbsp. Reg. soy sauce
- 2 tsp. Dark soy sauce
- 1 tsp. Sesame oil
- 1 tsp. Sugar

**FOR THE WOK**
- 2 tbsp. Cooking oil
- 8 Dried red chillies
- 2 tsp. Minced garlic
- 1 tsp. Minced ginger
- 1 Green onion cut into 1” pcs.
- 1/4 tsp. Crushed red pepper
- 1/4 c. Thai basil leaves
- 1 tsp. Cornstarch dissolved in 2 tsp. water

**PROCEDURE**

- In a medium bowl, combine marinade ingredients. Add chicken. Stir to coat. Cover and marinade for 30 minutes.
- In a small bowl, combine sauce ingredients.
- Place a wok on a stove over high heat. Test heat by sprinkling water drops over the wok. Add oil, then chillies. Stir fry chillies until they are dark red (approx. 10 seconds). Add chicken and stir fry for 2 minutes. Add garlic, ginger, green onions, and crushed red pepper. Stir fry for 1 minute. Add sauce mix and basil. Cook, stirring together for 1 minute. Add cornstarch solution. Cook, stirring until sauce thickens and chicken is nicely glazed.
- Serve over steamed rice.