

Serves 2

Ingredients:

250g chicken breast (2 breasts)
½ tablespoon light soy sauce
2 cloves garlic
2cm cube ginger
2 sticks lemongrass
2 medium green peppers
1 bunch spring onions
1 tablespoon vegetable oil
½ tablespoon palm sugar
1 tablespoon fish sauce
½ tablespoon rice wine vinegar
100ml oyster sauce
1 green finger chilli, chopped for garnish
8 Thai sweet basil leaves for garnish



Preparation:

Cut chicken into bite size pieces, either strips or chunks and marinate in the soy sauce for 30 minutes whilst the rest of the preparation is carried out.

Peel and lightly pound the garlic with a pestle and mortar.

Julienne the ginger into 3mm strips.

Top and tail the lemongrass, remove the outer leaf and chop fairly finely.

Remove the stalk and the seeds from the green peppers and cut into 3cm squares.

Remove the root and top 1cm from the spring onions and cut into 5cm lengths.

Cooking:

Heat oil in a wok and stir fry the marinated chicken for 3 minutes.

Add the peppers and fry for a further 2 minutes.

Add ginger and lemongrass and fry for a further 2 minutes.

Add the palm sugar, vinegar, garlic, spring onions, fish sauce, oyster sauce and cook until the spring onions soften.

Serve in bowls and garnish with the chilli and sweet basil leaves.

Serve with plenty of Thai Jasmine rice.

As a variation: If you like ginger then you can double the amount, cut the ginger into larger strips and omit the chilli. This recipe works very well with Thai apple eggplant instead of the peppers, about four or five will do, cut into quarters.