

Serves 2

Ingredients:

250g chicken breast (2 breasts)
½ tablespoon light soy sauce
2 cloves garlic 1 medium red pepper
1 medium white onion
1 tablespoon vegetable oil
1 tablespoon fish sauce
½ tablespoon rice wine vinegar
100ml sweet chilli sauce
1 long red chilli for garnish
16 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.

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

Remove the stalk and the seeds from the red pepper and cut into 3cm squares.

Peel and cut the onion into quarters.

Deseed and slice the red chilli into 0.5cm strips.

Cooking:

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

Add the onion and fry for a further 2 minutes.

Add the red pepper and lemongrass and fry for a further 2 minutes.

Add the vinegar, garlic, fish sauce, sweet chilli sauce and cook until the sauce thickens slightly.

Serve and garnish with the red chilli and sweet basil leaves.

Serve with plenty of Thai Jasmine rice.