

Thai Chicken, Mushrooms, Green Beans, Basil

Servings: 4

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Ingredients

- 1½ tablespoons Oyster Sauce
- 1 tablespoon Asian Fish Sauce
- 1 teaspoon Sugar
- 2½ tablespoons Vegetable Oil
- ½ lb. Green Beans, Cut Into 2-Inch Lengths
- 3 Scallions, White & Light Green Only, Cut Into 1" Pieces
- 2 large Garlic Cloves, Minced
- ½ teaspoon Salt
- ¾ lbs. Skinless, boneless Chicken Breast Cutlets, Pounded
- ¼ lb. Small Mushrooms, Stemmed And Quartered
- ½ cup Drained Canned Baby Corn Cut Into 1" Pieces
- 2 large Jalapenos, Halved, Seeded, Thickly Cut Lengthwise
- 1 cup Basil, Torn

Method

1. In a small bowl, mix the oyster sauce with the fish sauce and sugar.
2. In a wok, heat ½ tbsp of the oil over high heat until smoking. Add the green beans and cook, stirring occasionally, until crisp-tender, about 5 minutes. Transfer the beans to a plate.
3. Add the remaining 2 tbsp of oil to the wok and heat until smoking. Add the scallions, garlic and salt and stir-fry until the garlic is lightly golden, about 45 seconds. Add the chicken in 3 batches, waiting a few seconds between additions, and stir-fry until the chicken just barely turns white, about 2 minutes. Add the mushrooms, corn, jalapenos and beans and stir-fry until the vegetables are crisp-tender, 2 to 3 minutes. Add the oyster sauce mixture and stir-fry until the chicken is cooked through, about 2 minutes longer. Stir in the basil, transfer to a platter and serve.