Main dishes / Thailand

# Pad Krapow Gai (Thai Basil Chicken)

The dish every Thai cook makes on a Tuesday — minced chicken with holy basil, chilies, and garlic in a searing-hot wok, finished in minutes, the basil leaves wilting into dark fragrant velvet that perfumes every grain of rice beneath them.

**Time** 20 min **Servings** 4

## What you'll need.

- ☐ 100 parts Chicken thigh, minced or coarsely ground
- ☐ 8 parts Garlic cloves, minced
- ☐ 5 parts Thai bird's eye chilies, sliced (adjust to tolerance)
- ☐ 12 parts Holy basil (krapow) leaves — NOT Thai basil
- ☐ 8 parts Oyster sauce
- ☐ 5 parts Fish sauce
- ☐ 2 parts Dark soy sauce
- ☐ 8 parts Neutral oil

## Let's make it.

**01** Combine oyster sauce, fish sauce, and dark soy sauce in a small bowl. Stir to blend. Taste — it should be powerfully salty and savory. This sauce goes in fast at high heat, so having it ready before you start is essential. Never season a stir-fry by shaking bottles over a hot wok.

**02** Heat oil in a wok over high heat until smoking. Add garlic and bird's eye chilies together. Fry for 30-45 seconds, stirring constantly — the garlic will begin to golden at the edges and the chilies will turn the oil bright orange-red. Do not let the garlic burn or the dish will be bitter.

**03** Add minced chicken and break it apart with a spatula immediately. Stir-fry on high heat for 2-3 minutes, pressing the chicken flat against the wok to get color rather than steam. When no pink remains, pour the sauce around the edge of the wok (not over the chicken) — it will sizzle and char slightly before mixing in. Toss to coat.

**04** Remove wok from heat (or reduce to minimum). Add holy basil leaves all at once and toss vigorously for 10-15 seconds. The leaves will wilt almost instantly from the residual heat. Do not overcook them — they should be wilted and dark green, not brown and mushy. Plate immediately over jasmine rice with a fried egg on top.

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Servings are an estimate; check quantities in the source recipe.
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