

Thai Chicken With Basil

By Marian Burros | **YIELD** 2 servings | **TIME** About 40 minutes

INGREDIENTS

¾ cup long-grain rice
1 jalapeño
1 hot red pepper
4 large cloves garlic
4 shallots
½ teaspoon canned green peppercorns
2 teaspoons canola oil
12 ounces skinless, boneless chicken breast
2 tablespoons nam pla fish sauce
1 tablespoon sugar
½ cup packed fresh basil leaves, plus a few basil leaves for garnish

PREPARATION

Step 1

Combine rice and 1 1/2 cups water in heavy-bottom pot, and bring to a boil. Reduce heat to simmer, and cook the rice, covered, for 17 minutes.

Step 2

Trim and seed the jalapeño and the red pepper. Put from half the jalapeño to all of it, and as much of the red pepper as you like, into a food processor, and add the garlic, shallots and peppercorns. Process to make a coarse paste.

Step 3

Heat a nonstick pan (large enough to hold all the ingredients except the rice) until it is very hot. Reduce heat to medium high, and add the oil. Sauté the garlic mixture for 30 seconds. Set aside.

Step 4

Finely chop the chicken breast in the food processor. Return pan to heat, and sauté the chicken, breaking it into tiny pieces while cooking.

Step 5

Add the fish sauce and sugar, and stir well. Set aside.

Step 6

Wash and dry the basil, reserving a few leaves for garnish. Return pan to heat, and stir the basil into the chicken mixture. Serve over rice, garnished with the remaining basil.

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.

Featured in: [A Pungent, Summery Voyage To Thailand \(http://www.nytimes.com/1996/08/28/garden/a-pungent-summery-voyage-to-thailand.html\)](http://www.nytimes.com/1996/08/28/garden/a-pungent-summery-voyage-to-thailand.html).