

Thai Basil Chicken with Rice & Peanut Celery Salad

⌚ 25 Mins
Kcal 591 | P 35 g | C 87 g | F 16g

Quick and Easy Spicy

A flavorful blend of sautéed Chicken with Thai Basil served over Spiced Rice, and fresh Peanut and Celery Salad.





















Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

What you'll need

Vegetable oil, Sat, Black pepper, Cooking pot, Chopping board, Knife, Cooking pan, Wooden spoon, and Small mixing bowl.

Ingredients (2 persons)

-  Water for Rice 400ML
-  Jasmine Rice 180GR
-  Turmeric Powder 1GR
-  Coriander Powder 1GR
-  Minced Chicken 240GR
-  Home Made Vegetable Stock 80ML
-  Tamari Soy Sauce 45ML
-  Fish Sauce 20GR
-  Brown Sugar 7GR
-  Garlic 7GR
-  Red Onion 70GR
-  Red Long Chilli 40GR
-  Basil Leaves 20GR
-  Celery 120GR
-  Spring Onion 7GR
-  Coriander Leaves 5GR
-  Lime 60GR
-  Peanut 10GR

Method



Cook the Rice

Rinse the **rice** three times, then boil it with **turmeric, coriander powder, salt, and water**. Cook uncovered for 1-3 minutes, then cover and simmer on low for 12 minutes; set aside.



Prep the Ingredients

Finely chop **garlic**, slice **onion** and **chili (spicy)**, and pick **basil** leaves.



Sauté the Chicken

Sauté **onion** and **garlic** in **oil** over medium heat until translucent; add **chicken** and **black pepper**, cooking for 6-8 minutes.



Make the Salad

Slice **celery** and **chili (spicy)**, chop the **spring onion** and **coriander**, squeeze **lime**, and **crush peanuts**; mix with **black pepper** and half the **fish sauce**.



Final Touches

To the **chicken**, add **soy sauce**, remaining **fish sauce**, **vegetable stock**, **rice vinegar**, and **salt**; simmer for 4-7 minutes, then stir in **basil** for 30 seconds.



Serve and Enjoy!

Divide the **rice** into bowls, top with **chicken**, and serve with a side of **salad**.

Allergens Nuts Soy Fish