

## **THAI CHICKEN WITH MUSHROOMS, GREEN BEANS & BASIL**

Source: Food & Wine March 2002 (Joyce June)

### **INGREDIENTS:**

1 1/2 TBS oyster sauce  
1 TBS Asian fish sauce  
1 tsp sugar  
2 1/2 TBS vegetable oil  
1/2 lb green beans, cut into 2" lengths  
3 scallions, white & light green parts only, cut into 1" lengths  
2 large cloves garlic, minced  
1/2 tsp salt  
3/4 lb skinless, boneless chicken breast cutlets, pounded thin & cut in strips  
1/4 lb small mushrooms, stemmed & quartered  
1/2 C drained canned baby corn, cut into 1" lengths  
2 large jalapenos, halved, seeded & thickly sliced lengthwise  
1 loosely packed C torn basil

### **DIRECTIONS:**

In small bowl, mix oyster sauce, fish sauce & sugar. In wok, heat 1/2 TBS oil over high heat till smoking. Add green beans & cook, stirring occasionally till crisp-tender (about 5 minutes) - transfer to a plate. Add remaining oil & heat till smoking - add scallions, garlic & salt - stir-fry till garlic is lightly golden (about 45 seconds). Add chicken in 3 batches, waiting a few seconds between additions - stir-fry till chicken just barely turns white (about 2 minutes more). Stir in basil - transfer to platter & serve.

Serves: 4