

## Spicy Chicken and Basil Stir-Fry

- 6 tablespoons low-sodium chicken broth
- 2 tablespoons Asian fish sauce
- 2 teaspoons light brown sugar
- ½ teaspoons cornstarch
- 2 tablespoons vegetable oil
- 1 red bell pepper, seeded and cut into ¼” strips
- 1 or 2 Thai or jalapeno chilies, cut into very thin rounds
- 2 garlic cloves, minced
- 4 boneless, skinless chicken breast halves, cut into thin strips
- ¾ cup thinly sliced fresh *basil* leaves, preferably *Thai basil*
- 3 green onions, cut into 3” pieces
- Cooked jasmine rice for serving

In a bowl, whisk together broth, fish sauce and brown sugar. Add cornstarch and whisk until cornstarch and sugar are dissolved. Set aside. In a large wok or fry pan over high heat, warm oil. Add bell pepper and stir-fry for 1 minute. Add chili to taste and garlic; stir-fry until fragrant, about 20 seconds. Add chicken and stir-fry until no longer pink, about 2 ½ minutes. Stir in basil and green onions; stir-fry until onions are barely wilted, about 1 minute. Whisk sauce mixture and pour into pan. Cook just until liquid comes to a boil. Spoon rice onto individual plate; top with stir-fry and sauce.

Serves 4.