

SPICY BASIL CHICKEN SPAGHETTI

Ingredients:

Spaghetti - 150 gms (enough for 3 people).

Minced Chicken: 100 gms

Button Mushrooms sliced - 1/2 cup

1/2 Capsicum - cut into long pieces

4 Long beans cut into small pcs (about an inch long)

Basil leaves - a generous bunch!

Garlic: 1-2 tbsp pounded (If you can get hold of Thai garlic, use that. Thai garlic is smaller and has very thin skin. The smell is absolutely out of this world and it adds that authentic flavor to the dish!)

Chopped fresh red and green chillies - 1 tbsp (I love my food spicy... so if you don't like it spicy, reduce the number of chillies)

Cooking oil: 1 -2 tbsp

Fish sauce

Oyster sauce

A wok

How I did it:

- Boil Spaghetti al dente as per instructions on the pack. Cool down under running cold water to stop the cooking process. Add a little oil to the spaghetti and keep aside.
- Take a small pan and cook the mushrooms with salt. This may take a few minutes. Keep aside.
- Add 1 tbsp of fish sauce to the minced chicken.
- Add oil to the wok. Turn up the heat. Wait for the oil to get a little smoky.
- Once it gets smoky, add garlic. Continue to stir or the garlic will burn. If it is too hot, reduce the heat.
- Add the minced chicken seasoned with the fish sauce to the wok now. The heat should be high/medium at all times unless you feel that the food is burning. You will need to continue to stir the chicken very frequently to ensure it is cooked but not burnt.
- Add the chopped chillies and keep stirring. With the back of the ladle, mash the chillies to make the spice go all the way into the chicken - if you like it really spicy! :)
- This next step is optional. If you can get your hands on a packet of "mama" noodles (the Thai Tom Yum flavor noodles absolutely to die for!), this recipe can be spiked up by using the spice powder (masala) from the "Mama" noodles packet.
- Now add the long beans. Stir fry for 2 mins on high heat.
- Next add the capsicum. Remember to keep the heat on high once the vegetables are added to ensure they are stir fried and crunchy!
- Add the spaghetti. Next add 2 to 3 tbsp oyster sauce. Stir continuously. Check for salt and spice and adjust accordingly. The balance (oyster sauce and fish sauce) is important and the amount will vary depending on your preference. Oyster sauce adds to the color of the dish and fish sauce adds that pungent & salty taste which I absolutely love!
- Now add a generous bunch of fresh basil leaves. Stir well and serve immediately. Remember, this should be eaten absolutely hot ! Nothing like a glass of chilled beer with spicy basil chicken spaghetti ;-)