Spicy Basil

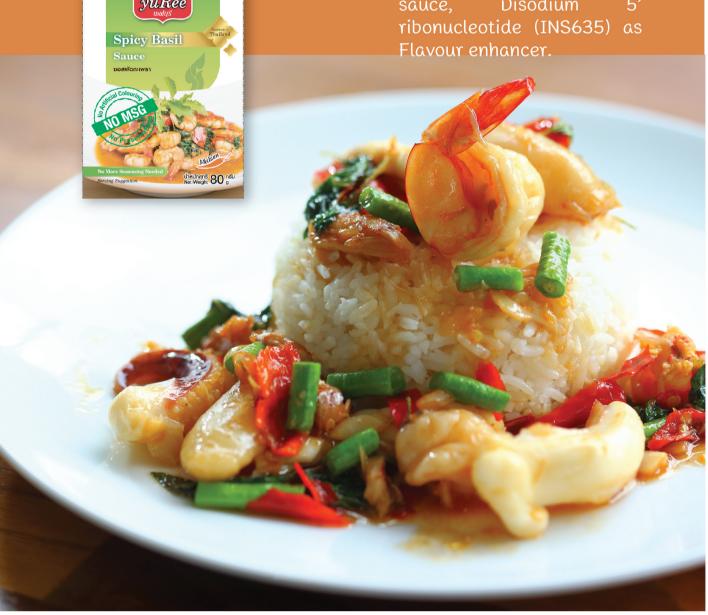
Cooking instruction:

1.Heat oil 2 tbs in wok over medium heat then fry with minced pork or chicken 300 g until well done.

2.Add Spicy Basil Sauce "Chef Yuree" 1 pouch and stir together and mixed well follow with basil leave and red chilli, keep frying a few minutes and serve

Ingredients:

Chilli 23%, Sugar 14%, Soybean oil 11%, Fish sauce 11%, Onion, Shallot, Holy basil leaves, Seasoning sauce, Salt, Garlic, Dark soy sauce, Disodium 5' ribonucleotide (INS635) as Flavour enhancer



Egg with spicy basil



INGRIDIENTS

spicy basil sauce 1 pack
mince chicken 300g
cooking oil 3 tbsp
egg 6
cooking oil for deep-fried 3 cup
Basil leave 1 cup

HOW TO COOK

- 1. Boiling egg until cooked and peeled. Then deep-fried egg intil golden brown.
- 2. Heat oil in a wok. Add chicken and **Spicy Basil sauce**, stir together and mix well.
- 3. Cut egg in two pieces and fill the stir fry chicken in deep-fried egg instead yolk.
- 4. Deep fried Basil leave until cripy.
- 5. Garnish with cripy basil
- 6. Serve