



# THAI BASIL CHICKEN

*pad kra pao gai ผัดกระเพราไก่*

Thai basil chicken (pad kra pao gai ผัดกระเพราไก่) is one of the most common Thai street food dishes available in Thailand. The peppery fresh flavor of the holy basil, fried with chicken, garlic, and chilies, always makes a delicious meal!

**Cooking time:** About 30 minutes or less

**Recipe size:** 1 plate meal

**Original recipe:** [click here](#)

**Video instructions:** [click here](#)

## Ingredients (Shopping List)

1 egg

2 tablespoons of oil for frying

1 chicken breast (or any other cut of boneless chicken, about 200 grams)

5 cloves of garlic

4 - 10 Thai chilies (depending on how spicy you like it)

1 tablespoon oil for frying

1 teaspoon of oyster sauce

1/2 teaspoon light soy sauce

1/2 - 1/4 teaspoon sugar

1 splash of dark soy sauce

1 handful of Thai [holy basil](#) leaves

## Cooking Instructions (Method)

Also, you can [watch the video here](#).

### First, fry the egg

- Heat 2 tablespoons of oil in a wok or frying pan on high-medium heat
- When the oil is sizzling, drop in the egg. Let it sizzle and bubble up, and at the same time, splash some of the hot oil onto the top of the egg (don't flip the egg, unless you want to)
- After the egg looks about right, to your cooked likeness (I like mine runny), take it out, drain the excess oil, and put it on a plate for later

### Fry the basil chicken

- Cut the chicken into small bite sized pieces
- Rinse and peel the garlic and chilies, and pound them in a mortar and pestle (alternatively you can just mince them with a knife). They don't need to be super fine, you just want to bring out the oils and flavors from the garlic and chilies.
- Pluck a good sized handful of holy basil leaves off the stems.
- Heat your wok on high heat, and add about 1 tablespoon of oil to the pan.
- When the oil is hot, add the chilies and garlic. Stir fry them for about 20 seconds or so until they get really fragrant, but don't let them burn or get too dry.
- Toss in your chicken. Keep stir frying continuously. At this stage you want to continue to stir and cook your chicken until it's just about fully cooked all the way through (depending on the size pieces of chicken and how hot your fire is, it should take about 2 - 3 minutes). If it starts to get dry, add just a tiny splash of water.
- Add 1 teaspoon of oyster sauce, 1/2 teaspoon light soy sauce, 1/2 - 1/4 teaspoon sugar, and finally a splash of dark soy sauce. Keep stir frying for about another 30 seconds.
- Grab a handful of holy basil, toss it into the pan, fold it into the chicken, and then immediately turn off the heat (if you're using an electric stove, you'll want to remove the pan from the burner). The holy basil really only needs to cook for about 5 seconds, and it will continue to wilt and cook from the existing heat of the chicken. This step is important because if you cook the basil for too long, it loses some of its glorious flavor and gets slightly chewy.



**Thai holy basil**



### Eating tips:

- Before you start cooking your basil chicken, the first thing I like to do is cook rice. That way, you have nice piping hot rice ready.
- The fried egg is optional, but in Thailand it's very common. The combination of Thai basil chicken and a fried egg over a plate of rice is incredibly delicious.

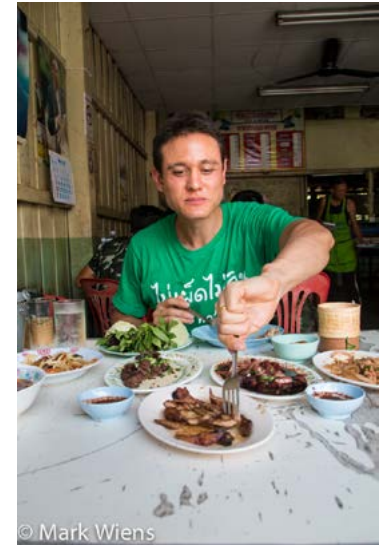
Enjoy!

## Thank you

Thank you for downloading this free PDF recipe for Thai basil chicken (pad kra pao gai ผัดกระเพราไก่). Hope you enjoyed it!

- Mark Wiens  
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1. Go [back to the original article](#), and leave a comment telling me how you liked this recipe - I'd love to hear from you (I will read and respond to your comment)!
2. Get started cooking more of my other [Thai street food recipes](#) (and more coming soon).
3. Stay tuned, I'll be sending you more delicious Thai food eating and cooking tips.