

Thai Spicy Chicken

by
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Thai Place Restaurant (westport)



Ingredients

- 8 oz. skinless, boneless chicken breast halves, sliced
- 1/2 medium onion, sliced
- 1 medium bell pepper (red or green), sliced
- 1 jalapeno, sliced
- 5 Thai chilis, sliced
- 3 green onions, chopped
- 3 garlic cloves, minced
- 3 tablespoons vegetable oil
- 1 1/2 tablespoons fish sauce
- 1 teaspoon oyster sauce



Directions

In a skillet or wok heat the oil over medium-high heat. Stir in garlic and chicken cooked until lightly browned. Mix in onion, bell pepper, jalapeno and Thai chillis and cook about 2 minutes. Stir in fish sauce, oyster sauce and green onion and cook another 1 minute until browned. Serve with steamed jasmine rice.

