

PAD GRA PROW (THAI BASIL BEEF STIR-FRY)

- 2 tbsp Oil
- 12 oz Beef
- 5 cloves of Garlic
- 1 Red bell pepper
- 4 Red chilis
- 1 Onion
- 1 tsp Soy sauce
- 1 tsp Dark soy sauce
- 1 tsp Oyster sauce
- 2 tsp MSG
- 1 tbsp Fish sauce
- 1/2 tsp sugar
- 7 oz Thai basil leaf
- 2 tsp Corn starch
- Cilantro for garnish

1. Thinly slice beef and add the oil and corn starch.
2. Fry the beef until slightly brown and then set aside.
3. Stir-fry the garlic, red chili & red pepper for about 20 seconds. Add onion and beef from step 2.
4. Add soy sauce, dark soy sauce, oyster sauce, fish sauce, sugar, and MSG to the pan.
5. Drop in the Thai basil leaf and stir fry for another minute.
6. Garnish with cilantro and serve!

ADDITIONAL INFORMATION

Course	Dinner , Entrees , Lunch
Category	AAPI Inspired
Cuisine	Asian