



Culinary Coach

Collaborative Cooking in Your Kitchen

STIR-FRIED SHRIMP WITH HOLY BASIL

Ingredients:

- 5 cloves garlic
- 2 to 3 serrano or bird chiles, stemmed
- 3 tbsp. peanut or vegetable oil
- 1 lb. shrimp, peeled & deveined
- 2 red cayenne chiles, cut lengthwise into strips (optional)
- 1 cup sliced mini bell peppers.
- 1 tbsp. Thai fish sauce
- 1 tsp. soy sauce
- 1 tsp. sugar
- $\frac{1}{4}$ tsp. freshly ground pepper
- 1 c. holy basil leaves (or Asian basil or sweet basil)

Directions:

1. Place garlic and whole chiles in a mortar and pound to a paste, or finely mince
2. Place a large wok over high heat. When hot, add oil and swirl gently to coat pan. Toss in the garlic and chiles and stir-fry for 30 seconds or until garlic is just golden.
3. Add shrimp and peppers and stir-fry for 2 to 3 minutes
4. Add chiles (optional) fish sauce, sugar and pepper and stir-fry briefly.
5. Add basil and stir-fry until wilted, about 1 $\frac{1}{2}$ minutes.
6. Transfer to large plate or shallow serving dish.