

Pad Krapow Gai



Preparation time: 20 mins

Serves: 4 people

User Rating: ★★★★★

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If you can handle the heat, swap long red chilli for bird's eye. The oyster sauce adds sweetness but if you like it a little sweetness add 1-2 tsp of caster sugar to your sauce.

Recipe by [Camellia Ling Aebischer](#).



Ingredients

- 3 tbsp fish sauce
- 2 tbsp oyster sauce
- 2 tbsp soy sauce
- 2 shallots, finely diced
- 4 cloves garlic, finely diced
- 500 g chicken mince
- 1 cup snake beans or green beans, finely chopped
- 1 long red chilli, finely sliced

- ½ punnet cherry tomatoes, sliced in half (about 1 cup)
- 1 cup Thai basil leaves, picked
- 4 eggs
- Steamed rice, to serve

Method

1. In small bowl mix together the fish sauce, oyster sauce and soy sauce.
2. Heat a large wok over high heat for a few minutes then add a few tbsps of neutral oil. Add shallots and chopped garlic and stir fry for a minute until it just starts to colour. Add chicken mince and break apart. Cook until the liquid evaporates.
3. Add the beans and the sauce, toss to coat. Add the chilli, tomatoes and Thai basil leaves. Toss to mix then turn the heat off.
4. In a separate large nonstick frypan fry eggs with a little neutral oil over high heat til sunny side up with a crispy bottom. Baste the eggs with oil to set the whites.
5. Divide rice among serving bowls and add chicken mince over steamed rice, topped with a crispy fried egg.