

# Thai entrée with chiles and basil

Inspired by Martha Stewart's *Everyday Food*

|                    |   |
|--------------------|---|
| 1 can, 13.5 ounces | Coconut milk  |
|                    | Coarse salt   |
| 3 T                | Fish sauce  |
| 3 T.               | Soy sauce   |
| 1.5 t.             | Sugar   |
| 1 pounds           | Boneless sauteable beef, chicken, or shrimp (peeled and deveined)       |
| 1 T.               | Vegetable oil   |
| 3 cloves           | Garlic, chopped   |
| 3                  | Long hot peppers or red jalapeno chiles, sliced into 2-inch matchsticks |
| 1                  | Onion, sliced   |
| 1                  | Red sweet pepper, sliced  |
| 1 c.               | Basil leaves, loosely packed and torn                                   |
|                    | Lime wedges for serving   |
| 1 ¼ cups           | Jasmine rice  |

In a medium saucepan, combine rice, coconut milk,  $\frac{3}{4}$  c. water, and  $\frac{1}{2}$  teaspoon salt. Cover and bring to a boil. Reduce to a simmer, cover, and cook until rice is tender and liquid has been absorbed, about 25 minutes.

When rice is almost done, combine fish sauce, soy sauce, and sugar in a small bowl; set aside. Heat a wok or cast-iron skillet over high. Add oil and heat, add and cook peppers, then add garlic and chiles for 15 seconds (stirring constantly). Add protein and cook until done.

Add soy sauce mixture and cook 30 seconds. Add basil and stir to combine. Serve over coconut rice with lime wedges.