

# Spicy Thai Basil Chicken Tacos

Yield: 4 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-chicken-oyster-mushroom-recipe>

## Ingredients:

- 2 boneless and skinless chicken breast
- 4 cloves garlic
- 4 dried Thai chilies Stems removed and roughly chopped
- 3 tablespoons vegetable oil For frying
- 1 white onion sliced Large, thin
- 1 large green bell pepper Sliced thin
- 1 red bell pepper Large, Sliced thin
- 1 cup brown sauce Basic, See recipe below
- 12 Thai basil leaves
- 6 Thai chilies Fresh, Stems removed
- 6 corn tortillas Small
- 2 tablespoons corn starch
- 1/4 cup cold water
- 4 cups beef broth Homemade would be ideal but store bought will work
- 2 cloves garlic Minced
- 1 tablespoon fresh ginger Grated
- 1/4 cup oyster " sauce See recipe below
- 1/2 cup brown sugar
- 2 tablespoons sesame oil
- 1/4 teaspoon white pepper
- 1/4 cup sweet soy sauce For Rice Kikkoman makes a kosher one
- 1/4 cup mirin Sweet Asian Cooking Wine Eden makes a kosher one
- 1/4 cup rice wine vinegar
- 1/4 cup oyster mushrooms Dried, Ground or chopped fine
- 1/4 cup brown sugar
- 1/4 cup soy glaze Sweet, Kikkoman makes a kosher one
- 1 tablespoon corn starch
- 1 tablespoon cold water

## Nutrition:

1. Calories: 600 calories
2. Carbohydrate: 66 grams
3. Cholesterol: 65 milligrams
4. Fat: 22 grams
5. Fiber: 5 grams
6. Protein: 30 grams
7. SaturatedFat: 3 grams
8. Sodium: 2210 milligrams
9. Sugar: 35 grams

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