

Thai Basil Chicken Stir Fry

Servings: 4

Ingredients:

- 2 tablespoons hoisin sauce
- 1 tablespoon sugar substitute, such as agave nectar or honey
- 1 tablespoon water
- 1 tablespoon sesame oil
- 3 garlic cloves, minced
- 2 tablespoons chili paste
- 1 pound boneless, skinless, chicken breast, cut into 1/4-inch strips
- 1 large bell pepper
- 1 handful of snow peas, halved
- 1 thinly sliced yellow onion
- ½ cup fresh basil leaves, roughly chopped

Preparation:

1. Combine hoisin, sugar, and 1 tablespoon water; stir with a whisk until sugar dissolves.
2. Heat a wok or large skillet over high heat.
3. Add oil; swirl to coat. Add garlic and chili paste; stir-fry 30 seconds or until fragrant.
4. Add chicken; stir-fry 4 minutes.
5. Add bell pepper and sliced onion; stir-fry 2 minutes or until the onions are somewhat softened.
6. Add hoisin mixture, bring to a boil, and cook 30 seconds or until slightly thickened.
7. Stir in basil.

Source: Inspired by *Cooking Light's* Thai Basil Stir Fry (<http://www.myrecipes.com/recipe/thai-basil-chicken-stir-fry>).