



HARVEST GOURMET STIR FRY MINCE WITH BASIL LEAVES

INGREDIENTS

2 Tablespoons Cooking Oil
4 Cloves Garlic
3 Sprigs Bird's Eye Chill
1 Packet Harvest Gourmet Stir Fry Mince
1 Tablespoon Vegetarian Oyster Sauce
3 Teaspoons Light soya sauce
3 Tablespoons Water
1 1/2 Teaspoon Brown Sugar
100 Grams Basil Leaf



This famous Thai dish is quick and easy to make and packed with flavours. The strong, aromatic flavours of Thai or holy basil perfectly complements the Harvest Gourmet Mince, which is meat-free and very tasty!

PREPARATION

- 1.** Heat a skillet, fry the garlic and bird's eye chili until fragrant.
- 2.** Add Harvest Gourment Stir Fry Mince, mix until half cooked.
- 3.** Mix well oyster sauce vegetarian, light soy sauce, water and sugar. Add the sauce mixture, stir until thickened.
- 4.** Add the thai basil leaves and turn off the heat. Mix well.

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