

THAI SQUID WITH CHILLIES AND BASIL

Source: The Thai Kitchen

Serves 4

- o Dried egg thread noodles – 200g
- o Red chillies, dried – 2
- o Large red chilli, deseeded and chopped -1
- o Peanut oil – 1½ TBSP
- o Garlic, crushed – 2 cloves
- o Squid bodies, cleaned – 400g
- o Sugar snaps,
trimmed and cut in half lengthways – 150g
- o Thai basil (or basil) – a small bunch

For the sauce

- o Chicken stock – 3 TBSP
- o Fish sauce – 2 TBSP
- o Light soy sauce – 2 TBSP
- o Caster sugar – 2 TBSP



- 1.** Plunge into a large saucepan of boiling water. Return to the boil and cook for 4 min until al dente. Drain well, refresh under cold water and shake dry. Set aside
- 2.** To make the sauce: pour the stock, fish sauce and soy sauce into a small bowl. Stir in the sugar to dissolve and set aside.
- 3.** Put the dried chillies in a bowl and pour over boiling water to cover. Soak for 15 min until softened, remove from the water and finely chop.
- 4.** Heat the oil in a wok set over a medium heat until it starts to shimmer. Add the garlic, soaked and fresh chillies, and stir fry for 10 secs until fragrant. Immediately add the squid and stir fry for 30 sec. Add the sugar snap peas and stir fry for 1 min.
- 5.** Add the noodles and sauce and stir-fry for a further minute, until the squid is cooked and tender.

Add the Thai basil (or basil), toss well and serve at once