THAI CHICKEN

This recipe is from Jan Ellison, the girl who is responsible for introducing Mike and I. - Krista

- 3 boneless skinless chicken breasts (500 g) cut into 1 cm squares
- 2 tbsp oil
- 1 onion finely chopped
- 1 tbsp red chili (fresh or bottled) chopped
- 1 cup fresh basil
- 2 tbsp fish sauce
- 2 tsp dried cilantro or fresh
- 1 1/2 cup coconut cream
- 4 1/2 tbsp sugar
- 1 egg plant chopped
- 1-2 red pepper chopped

Heat oil, cook onion then add chicken and cook until tender. Add rest of ingredients except for coconut cream which is added at the end and cooked until heated.