

Chicken Legs with Fresh Basil



PREPARATION TIME
20 minutes



COOKING TIME
25 minutes



PERFECT PARTNER
steamed rice



Using soy sauce gives these chicken legs a boost in flavor.

Save money by purchasing soy sauce in large containers that can usually be found in Asian specialty stores or club warehouse stores.

SHOPPING LIST

- jalapeño • shallot • chicken
- mushrooms • bamboo shoots
- soy sauce • fresh basil

ON HAND

- garlic • oil • sugar

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INGREDIENTS

- 1 jalapeño, deseeded, finely chopped
- 3 cloves garlic, chopped
- 1 shallot, chopped
- 2 tablespoons vegetable oil
- 8 chicken legs
- 1/2 cup halved fresh mushrooms
- 1/2 cup bamboo shoots
- 1 teaspoon sugar
- 1 tablespoon soy sauce
- 1/2 cup fresh basil, chopped or 2 tablespoons dried basil

SERVES **4**

COOKIN' *Express*

- The easiest way to remove the seeds from a jalapeño is to cut off the stem end, slice the pepper in half lengthwise, and scoop the seeds out with a small spoon.
- Wearing disposable plastic gloves when deseeding hot peppers will keep the hot pepper oil away from your skin.

Make Ahead

Prepare through step 3 up to 4 hours ahead. Refrigerate until ready to add the sugar and soy sauce and complete the cooking.

♦ VARIATION

Chopped fresh mint lends an interesting taste when used in place of the fresh basil.

1 Purée jalapeño, garlic and shallots in a blender with a little water until well chopped but not completely smooth.



2 Heat oil in a large skillet over medium heat. Add purée; cook, stirring continually, until mixture is fragrant, about 2 minutes. Increase heat to medium-high. Add chicken.

3 Add mushrooms to skillet; cover. Cook, turning chicken occasionally, until chicken is cooked through, about 20 minutes. Add bamboo shoots to skillet.



4 Stir together sugar and soy sauce in a small bowl. Add to skillet; stir until sauce is heated through. Remove from heat. Sprinkle fresh basil over chicken.