

Pad Kra Prao

Ingredients:

- **1 lb Ground Chicken**
- **½ lb green beans**
- **5 eggs**
- **1 cup of Basil leaves**
- **Fish sauce 1/3 cup for 1 lbs chicken**
- **Oyster sauce 1/4 cup**
- **1 Mexican chili (orange one), divide into two**
- **Lime 2 cut into wedges and 2 squeezed ones**
- **Oil**
- **Salt**
- **Garlic 1 table spoon**

Preparations:

- **Fry the eggs, leave the yolk whole and warm the eggs later in the microwave**
- **Clean the basil and drain**
- **Cut the green beans in little pieces**
- **Chop the Mexican chili**
- **Heat the oil in the wok and fry the garlic**
- **add the ground chicken in the oil**
- **Add the beans**
- **Add fish sauce**
- **Add the oyster sauce**
- **Add the chili**
- **Add the basil leaves**

Save some spicy Mexican chili (1 tablespoon), mix with ½ cup of fish sauce and then add 2 squeezed limes).

Banana soup:

1 can coconut cream, add 1 can of water, add ¾ cup of sugar. Cook it, add the salt ¾ teaspoon of salt, add the cut (into 1 cm) banana.