

Oso Sweet Onion Recipe Cards

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Oso Chicken Basil Stir Fry

PREP TIME 10 MIN. | SERVES 4

Enjoy a taste of Asia with this easy stir fry dish and don't be afraid to use the entire bunch of basil. This easy recipe is a great way to start learning about Asian cuisine.

Ingredients

- 1 Oso Sweet Onions (large, chopped) 1/4 cup Water
- 6 cloves Garlic (chopped)
- 1 bunch Basil (cleaned)
- 3 tblspn Olive Oil
- 2 tblspn Soy or Fish Sauce
- 2 tblspn Oyster Sauce
- 1 pound Ground Turkey / Chicken

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Oso Cheesy Hot Onion Dip

Preparation

Saute onions and garlic in oil for one minute and add in chicken. Cook for 4-5 minutes until the chicken is fully cooked. Add in basil, soy and oyster sauce and mix well while cooking for about 30 minutes on medium high. Add water, bring to a boil and continue to cook on medium for one minute more while stirring constantly.

Serve on a platter over fresh jasmine rice and if you like spicy, add about 2-4 chopped Thai chilies.

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