

Angie Bloom

Paleo Spicy Basil Chicken (Sibo Friendly, Low Fodmap, Gluten Free)

Ingredients

- 2 tsp peanut oil
- 2 leeks (green parts only)
- 2 lbs. organic ground chicken breast
- 1 1/2 tbsp. garlic infused oil
- 2 tbsp. Red Boat Fish Sauce (gluten free)
- 4 tbsp. coconut aminos
- 2 tsp honey (clover)
- 1 tsp sriracha sauce (more if you want it spicy)
- 1 tbsp. water
- 1 fresh bunch of chopped basil

Directions

1. Heat the peanut oil in a large skillet over medium high heat. Add leeks to the pan; cook for 30 seconds or until fragrant. Add the chicken and garlic oil to the pan; cook until browned, stirring often, until cooked through.
2. Combine the fish sauce, honey, coconut aminos, sriracha, and water together, stirring with a whisk. Add the mixture to the chicken and cook for 1 minute or until the mixture distributes throughout, stirring to coat chicken. Remove from heat then add the fresh basil. Serve immediately.

