

# Kung Pao Chicken

## Ingredients

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12 oz Chicken Breast  
3 T Peanuts  
6 Dried Chilis (halved, seeded)  
3 T Vegetable Oil (plus 1 teaspoon)  
5 Ginger Slices  
2 clv Garlic (sliced)  
1 Green Onion (sliced)  
1 T Cornstarch (plus 1 teaspoon)  
2 t Soy Sauce (plus 1 1/2  
tablespoon)  
1 T Rice Wine  
1 t Dark Soy Sauce  
1 t Sugar  
1/4 t Black Vinegar  
2 T Water

## Instructions

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1. Dry chicken with paper towels then cut into small cubes and place into a large bowl. Add 1 tablespoon cornstarch, 2 teaspoons soy sauce, rice wine, and 1 teaspoon oil. Mix well and marinate for at least 30 minutes or overnight.
2. In a small bowl mix 1 1/2 tablespoon soy sauce, dark soy sauce, sugar, black vinegar, water, and 1 teaspoon cornstarch together and set aside.
3. Heat up a wok on high with one tablespoon of oil and add the chicken. Stir-fry until about 70% cooked. Take the chicken out and set aside. Clean the wok and put it back on the burner on high heat.
4. Add in the remaining 2 tablespoons of oil and wait until it's fully heated. Add in the ginger and garlic slices and do a quick stir before

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adding in the dried red chilies. Stir-fry the dried red chilies until aromatic then add in the chicken. Make a few quick stirs.

5. Add in the roasted peanuts then add the sauce and stir continuously until the chicken is nicely coated with the sauce. Add the green onions, stir to combine then transfer out and serve immediately with steamed rice.