



KUNG PAO CHICKEN

PREP TIME: 20MINS **COOK TIME: 10MINS**
PREPARES 4 SERVINGS

INGREDIENTS

Items marked with a * are included in our Sichuan Recipe Box.

For the Peanuts:

¾ cup or 180ml vegetable oil (we use canola oil, but peanut oil works)

1.5 cup roasted peanuts, about 10 ounces; 300g

For the Chicken and Seasoning:

4 medium boneless skinless chicken breasts/chicken thighs, about 12 ounces or 340g each, cut into 1/2-inch cubes

2 Tbsp cooking oil (we use canola oil, but soy or peanut oil work well)

1 tsp cooking wine

2 tsp dark soy sauce

2 Tbsp soy sauce

2 Tbsp cornstarch

2 tsp white pepper powder

1 tsp salt

For the Sauce:

4 Tbsp sugar

2 Tbsp cooking wine

4 Tbsp light soy sauce

½ cup Chinese dark vinegar*

2 Tbsp cornstarch

1/2 cup water

For the Stir-Fry:

1/3 cup cooking oil

12 big or 24 small dried red chilies*, carefully cut into 1/2-inch pieces with scissors. (adjust the amount base on your spice level)

2 tsp Sichuan peppercorns*

6-8 medium cloves garlic, thinly sliced

4-inch knob ginger, peeled and cut into fine matchsticks or grated

4 large/thick green onions, cut into 1/2-inch pieces

1.5 cup roasted peanuts, about 10 ounces; 300g

DIRECTIONS

1. For the peanuts: Heat up your wok over low heat, and make sure it's completely dry. Add oil and the peanuts at the same time. Keep stirring continuously for about 5 minutes until the peanuts get really fragrant. Don't stop stirring, or they may burn. Turn off the heat and take the peanuts out. Let the peanuts cool completely, they get really hot during the cooking process, so handle with care! After they're cooled off, the peanuts will become crunchy.
2. For the Chicken: Combine chicken and its seasonings in a small bowl and turn until well mixed and chicken is evenly coated in a thin film of the cornstarch paste. Set aside.
3. For the Sauce: Combine all ingredients for the sauce in a small bowl. Stir well with chopsticks until no clumps of cornstarch remain.
4. To Stir-Fry: Pour about 4 Tbsp of oil into a wok or saute pan and make the oil cover the pan evenly to prevent sticking. Place over high heat until gently smoking. Add the prepared chicken, fry until the chicken is cooked, about 5-7 minutes. Take the chicken out and set aside.
5. Add chilies, Sichuan peppercorns, ginger, garlic, and green onion to the wok over medium-high heat for about 10-15 seconds. It should start smelling fragrant. Now add the chicken back, mix well for about 20 seconds.
6. Add the sauce. Make sure the sauce is mixed well and there are no clumps. Mix well until the chicken is all coated with the sauce.
7. Add pan fried peanuts. Mix well for about 15 seconds.
8. Ready to serve.