

Kung Pao Chicken Stir-Fry

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 30 minutes

Step 1: Marinating the Chicken

- 2 chicken breasts
- 2 tbsp soy sauce
- 2 tbsp Shao Hsing rice wine (or dry sherry)
- 1 tsp sesame oil
- 2 tsp cornstarch

Dice the chicken breasts into bite-sized pieces. Place into a bowl and add the soy sauce, rice vinegar and cornstarch. Stir to combine, making sure the cornstarch dissolves completely. Add the oil and stir again to evenly coat. Let marinate for 20 minutes.

Step 2: Preparing the Sauce

- 1 tbsp granulated sugar
- 1 tsp black vinegar
- 1/4 cup chicken stock
- 1 tbsp soy sauce
- 1 tsp Shao Hsing rice wine (or dry sherry)
- 1 tsp sesame oil
- 2 tsp sambal oelek
- 1 tsp cornstarch

To make the sauce, stir all of the ingredients together, making sure the cornstarch dissolves completely. Set aside.

Step 3: Preparing Your Mise en Place

- 3 to 5 dried, red chilies
- 1 tbsp ginger (about 1" -inch)
- 1 tbsp garlic (about 3 to 5 cloves)
- 2 green onions
- 3/4 cup water chestnuts
- 3/4 cup roasted peanuts

To prepare your mise en place, snip the bottom of the dried chilies in half. Mince the garlic and ginger. Thinly slice the green onions.

Note: If you can, use fresh water chestnuts. They are superior in flavor and texture. To prepare the water chestnuts, simply cut off the top and bottom and peel the exterior with a vegetable peeler. Place into cold water to prevent them from oxidizing. Drain and dice just before using.

Roughly chop the nuts and set aside.

Step 4: Stir-Frying the Dish

- 1 to 2 tbsp peanut oil

Drain the excess marinade from the chicken. To stir-fry the dish, line the ingredients up in the proper cooking order. Heat a wok over high heat. Once hot, cook the stir-fry according to the basic steps in the lesson. Feel free to add a touch more oil during the stir-frying process, if needed.

Stir-fry the chicken — transfer to a plate. Add the dried chilies — followed by the ginger, garlic and water chestnuts. Return the chicken and juices to the wok. Add the sauce. Stir-fry until just cooked through. Add the green onions and peanuts. Toss to combine and serve immediately.