

## KUNG PAO CHICKEN

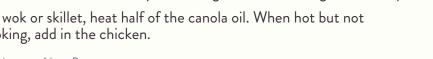
Serving Size: 4

## **INGREDIENTS**

- 1 lb boneless, skinless chicken breast, cut into thin slices
- 1½ tsp cornstarch
- ¼ tsp salt
- 1 tsp sesame oil
- 1 tbsp chili paste with garlic
- 1 tbsp bean sauce
- 2 tbsp hoisin sauce
- 1 tbsp soy sauce
- 1 tsp sugar
- 1 tsp red wine vinegar
- ½ c canola oil
- · 4 dried whole chilies de árbol
- ½ c sliced scallions
- 1 tbsp fresh chopped garlic
- 1 tbsp fresh chopped ginger
- 1 c zucchini, cut in ½ inch cubes
- ½ c red pepper, cut in ½ inch cubes
- ½ c cilantro leaves
- 1 c fresh spinach
- 1/3 c roasted peanuts

## **METHOD**

- 1. In a bowl, mix the sliced chicken with 1 tsp cornstarch, salt and sesame oil.
- 2. In a small bowl, make the sauce by mixing together the chili paste with garlic, bean sauce, hoisin sauce, soy sauce, sugar, red wine vinegar, and ½ tsp cornstarch.
- 3. In a wok or skillet, heat half of the canola oil. When hot but not smoking, add in the chicken.









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- 4. Stir to separate the pieces and cook the chicken all the way through, about 2 minutes.
- 5. When done, remove the chicken and drain excess oil with a colander. Reserve the oil.
- 6. Heat a clean wok or skillet to high heat.
- 7. Add 3 tbsp of the reserved canola oil.
- 8. When hot, add dried chilies, when the chilies brown, add scallions, garlic and ginger. Stir continuously. Cook until fragrant for about 20 seconds.
- 9. Add zucchini and red peppers and cook for about 30 seconds.
- 10. Stir in the sauce, wait for the sauce to come to a boil and then add the chicken.
- 12. Continue to mix all ingredients together until they are combined.
- 13. Plate and garnish with roasted peanuts and serve with your choice of rice.

