



## Kung Pao Chicken

### Entree Ingredients:

|           |                                          |
|-----------|------------------------------------------|
| 1 1/2 lbs | Chicken meat, cut in bite size pieces    |
| 1/2 tsp   | Salt                                     |
| 1         | Egg white                                |
| 1 Tbsp    | Cornstarch                               |
| 4 Tbsp    | Peanut oil, divided                      |
| 1/2 cup   | Skinless roasted peanuts                 |
| 10        | Whole dried red chili peppers            |
| 4         | Green onions, cut into 1/2 -inch lengths |
| 2         | Cloves garlic, minced                    |
| 1/2 cup   | Diced water chestnuts (optional)         |

### Sauce Ingredients:

|         |                         |
|---------|-------------------------|
| 1 tsp   | Chili paste with garlic |
| 2 Tbsp  | Soy sauce               |
| 1 Tbsp  | Sherry                  |
| 1 tsp   | Rice vinegar            |
| 1 tsp   | Sugar                   |
| 1/4 cup | Chicken broth           |
| 1 tsp   | Cornstarch              |
| 1 tsp   | Sesame oil              |

### Directions:

1. Combine chicken, salt, egg white, and cornstarch. Mix well by hand and set aside.
2. In a small bowl, blend all sauce ingredients. Set aside.
3. Add 2 tablespoons oil to heated wok and stir fry chicken. Remove to serving bowl.
4. Add 2 more tablespoons oil to same wok. Toss peanuts and chili peppers in the wok and stir fry until peppers turn dark red.
5. Remove from wok and add to chicken. Lower heat.
6. Stir fry green onions and garlic for several seconds. (Do not let garlic burn.)
7. Return chicken, peanuts and peppers to wok and stir fry a few seconds to combine.
8. Add water chestnuts and combined sauce ingredients.
9. Stir fry till heated through and thickened (less than a minute) Serve over rice.