

Kung Pao Chicken (for 4)

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: Chicken and Other Birds

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Prep Time: 10 minutes

Cooking Time: 5 minutes

INGREDIENTS:

Boneless skinless chicken breasts, (about 1-1/3 pounds in all), cut in 1/2" pieces
5 TBS soy sauce
2 TBS sherry
1 TBS + 2 tsp cornstarch
2 tsp sugar
2 TBS white wine vinegar, or rice vinegar
2 tsp Asian sesame oil
1/3 C water
2 TBS cooking oil
1/2 C peanuts
4 scallions, white bulbs & green tops cut separately into 1/2" pieces
1/4 tsp red pepper flakes (Feel free to adjust amount to suit your taste)

DIRECTIONS:

In medium bowl, toss chicken with 1 TBS of the soy sauce, 1 TBS of the sherry + 1 TBS cornstarch. In small bowl, combine sugar, vinegar, sesame oil, water + remaining 4 TBS soy sauce, 1 TBS sherry & 2 TBS cornstarch. In wok or large frying pan, heat 1 TBS of the oil over moderately high heat. Add peanuts & stir-fry till light brown, about 30 seconds. Remove from pan. Heat remaining 1 TBS oil. Add white part of scallions & red-pepper flakes to pan - cook, stirring (for 30 seconds). Add chicken & its marinade - cook, stirring, till almost done (1-2 minutes). Add soy-sauce mixture & scallion tops - simmer till chicken is just done (about 1 minute longer). Stir in peanuts.