

# Easy Kung Pao Chicken Recipe

## INGREDIENTS

### Marinade

- 1lb (500g) boneless skinless chicken breasts or thighs cut into small cubes
- 1 1/2 tbsp soy sauce
- 3 tsp rice wine or dry sherry wine
- 2 tsp cornstarch

### Sauce

- 1 tbsp good quality balsamic vinegar
- 1 tsp hoisin sauce
- 1 tsp soy sauce
- 1 tsp sesame oil
- 2 tsp sugar or maple syrup
- 1 tsp cornstarch
- 1/2 tsp ground pepper
- 2 tbsp peanut oil (or canola oil if you don't have it)
- 3 scallions, white and green parts separated, thinly sliced
- 2 garlic cloves minced
- 8-10 dried red chilis or 2 tsp dried chili flakes
- 1 tsp minced fresh ginger
- 1/4 cup unsalted dry-roasted peanuts (optional)



## DIRECTIONS

1. In a medium bowl, stir together all of the ingredients in the marinade (until cornstarch is dissolved)
2. Add chicken and gently coat both sides. Let stand for 15 minutes at room temperature.
3. In another bowl, prepare sauce by combining the balsamic vinegar, soy sauce, sesame oil, sugar, cornstarch and pepper. Stir until sugar and corn starch are dissolved.
4. Heat a large skillet or wok over medium to high heat. Add peanut oil or canola oil and coat the bottom. Add chilis or chili flakes and stir for about 30 seconds or until oil is fragrant
5. Add the chicken with the marinade and stir-fry until no longer pink—3 minutes or so
6. Add the scallion whites, garlic and ginger and stir-fry for another 30 seconds
7. Pour in sauce and stir to coat all ingredients
8. Stir in peanuts (optional) and cook for another 2 minutes
9. Serve on top of rice and sprinkle with scallion greens. Pair with an asian salad or steamed asian veggies.