

Kong-Pao Chicken (3-4 servings)

Kung Bao Ji Ding

(You can use beef, pork or shrimp instead of chicken, but shrimp are cooked quicker)
Tip: Except peanuts, other ingredients have to be cooked in hot oil and on high heat.

1 lb boneless chicken breast, small cubes
1/2 tsp salt
1 tbsp Chinese cooking rice wine
1 tbsp corn starch

➤ Mix four ingredients above, and marinate chicken for 10 mins.

3 tbsp soy sauce
1 tsp salt
1 tbsp Chinese rice vinegar
1 tbsp + 1 tsp sugar

➤ Mix them well as sauce and put them aside.

1 tbsp corn starch
1/3 cup water

➤ Mix them well in a bowl, and put them aside

1/2 cup raw skinless peanuts
1/2 cup Vegetable oil

➤ In a wok, cook peanuts on medium heat and stir it quite often, till peanuts turn light yellow about 5 minutes. Take them out. Take some oil out in a bowl, and only save about 2 tbsp oil in the wok for next step.

3 cups chopped vegetables (carrots, cucumber, baby corn, bell pepper or bamboo shoots)
1/2 tsp salt

➤ In the same wok, cook vegetables on high heat till cooked, about 3-5 mins. Take them out.

1 tsp finely chopped ginger
1 tsp finely chopped garlic
1 chopped green onion
2 dried cayenne peppers, chopped
2 tsp Chinese (Sichuan) pepper (Hua Jiao)

- Put 2 tbsp oil in the wok on high heat, and heat it up till high temperature. Then put cayenne peppers and Chinese pepper in it and stir it for 5 seconds. Then put ginger, garlic and green onion in it and stir for 5 seconds.
- Put chicken in it and stir it all the time, cook till almost done about 5 min.
- Put vegetable in it and stir them together. Then pour sauce in it, stir and mix them very well about 1 min. Taste if it is good.
- Pour corn starch mixture and peanuts in it, and mix them very well

Turn off the heat and serve it immediately.