

Kung Pao Chicken



Rated: ★★★★★

Prep Time: 30
Minutes

Ready In: 1 Hour
30 Minutes

Submitted By:
Arlena

Cook Time: 30
Minutes

Servings: 4

"Put some spice in your life with this restaurant favorite: Chicken and peanuts in soy-sesame sauce with hot chili paste."

INGREDIENTS:

1 pound skinless, boneless chicken breast halves - cut into chunks	1 ounce hot chile paste
2 tablespoons white wine	1 teaspoon distilled white vinegar
2 tablespoons soy sauce	2 teaspoons brown sugar
2 tablespoons sesame oil, divided	4 green onions, chopped
2 tablespoons cornstarch, dissolved in 2 tablespoons water	1 tablespoon chopped garlic
	1 (8 ounce) can water chestnuts
	4 ounces chopped peanuts

DIRECTIONS:

1. To Make Marinade: Combine 1 tablespoon wine, 1 tablespoon soy sauce, 1 tablespoon oil and 1 tablespoon cornstarch/water mixture and mix together. Place chicken pieces in a glass dish or bowl and add marinade. Toss to coat. Cover dish and place in refrigerator for about 30 minutes.
2. To Make Sauce: In a small bowl combine 1 tablespoon wine, 1 tablespoon soy sauce, 1 tablespoon oil, 1 tablespoon cornstarch/water mixture, chili paste, vinegar and sugar. Mix together and add green onion, garlic, water chestnuts and peanuts. In a medium skillet, heat sauce slowly until aromatic.
3. Meanwhile, remove chicken from marinade and saute in a large skillet until meat is white and juices run clear. When sauce is aromatic, add sauteed chicken to it and let simmer together until sauce thickens.

ALL RIGHTS RESERVED © 2013 Allrecipes.com

Printed from Allrecipes.com 4/21/2013

Save Time on Dinner

Makes planning easy.

-- Angela Sackett



**Try Menu
Planner**