



JERNEJ KITCHEN

KUNG PAO CHICKEN

Kung Pao Chicken is a flavorful, spicy Chinese dish made with marinated chicken, bell peppers, and peanuts. This is an easy and delicious recipe.

SERVES	4	PEOPLE
PREPARATION:	20	MINUTES
COOK:	5	MINUTES
TOTAL TIME:	25	MINUTES

KUNG PAO CHICKEN

- 500 g (1 pound) chicken breast
- 1 tbsp soy sauce, for marinade
- 1 tsp black vinegar, for marinade
- 1 tsp cornstarch
- 3 tbsp soy sauce, for sauce
- 1 tbsp Chinese cooking wine
- 1 1/2 tbsp black vinegar, for sauce
- 1 tbsp oyster sauce
- 2 tsp sugar
- 60 ml (1/4 cup) water
- 2 tbsp sesame seed oil or canola oil
- 1 onion
- 3 bell peppers
- 2 dried spicy chilli
- 2 spring onions (greens)
- 80 g (1/2 cup) peanuts, unsalted

MARINATE THE MEAT

Cut the meat into small cubes and add to a bowl. Add the soy sauce, black vinegar (or balsamic vinegar), and cornstarch. Stir to combine and leave to marinate for 20 minutes or overnight in the fridge (or up to two days).

SAUCE

In a separate bowl, whisk to combine soy sauce, Chinese cooking wine, black vinegar, oyster sauce, sugar, and cornstarch. Add 60ml (1/4 cup) of water and stir to combine. Set aside until needed.

KUNG PAO CHICKEN

Place a wok pan or Tefal Unlimited deep pan over high heat. Add the sesame oil or canola oil. Add the chicken and pan-fry for 2 - 3 minutes while stirring regularly until golden brown. Cut the onion and bell peppers into large chunks. Cut the spring onions into small pieces and add to the chicken. Optionally add in the chili. Stir, then fry for 2 - 3 minutes. Add the peanuts, toss to combine, and pour into the prepared sauce. Cook for a minute for the sauce to thicken. Divide the Kung Pao Chicken between four plates and serve with Rice noodles or Basmati rice.

TOOLS AND EQUIPEMENT Sponsored

- bowl
- cutting board
- kitchen knife
- whisk

[Tefal Unlimited deep pan or](#)