

# Kung Pao Chicken (4 servings)

## Ingredients:

500 g chicken breasts, boneless and diced (about 2)

## Marinade

15 mL soy sauce  
5 mL sugar  
2 mL salt  
2 mL cornstarch (dissolved in 15 mL water)  
5 mL oil



Mix together marinade ingredients in a bowl, add diced chicken and toss. Marinate for 20 minutes.

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## Sauce

375 mL chicken stock (= 375 mL water + 3 packets oxo)  
25 mL soy sauce  
25 mL vinegar  
10 mL sugar  
5 mL salt  
10 mL cornstarch (dissolved in 25 mL hot tap water)

In a bowl, combine thoroughly and set aside.

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Heat 45 – 60 mL vegetable or peanut oil in wok (or heavy skillet) over med-high heat. Saute chicken until tender and no pink showing. Remove chicken and quickly wipe wok out with paper towel.

10 mL crushed fresh ginger (peel & grate)  
10 mL minced garlic (2-3 cloves)  
7 green onions, chopped  
10 peppercorns (optional)  
10 pods dried red chilis (or 5-10 mL chili flakes)

If needed add some oil, quickly sauté spices (above 5 ingredients) for less than 1 minute or until fragrant.

Return cooked chicken and toss.

Add bag of chow mein noodles and prepared sauce. Combine well. Cover and steam on medium heat until noodles are cooked. Occasionally stir to prevent burning on bottom. Add some water if noodles are not soft. Once plated, top with unsalted peanuts if desired.