

Kung Pao Chicken Recipe

Ingredients: Serves 4

1 lb skinless, boneless chicken thigh or breast, cut into long strips
4 teaspoons light soy sauce
2 teaspoons cornstarch
1½ tablespoons Shao Hsing rice wine or dry sherry
pinch of pepper
5 tablespoons chicken broth
½ cup toasted cashew nuts
1 tablespoon Chinkiang or balsamic vinegar
2 tablespoons cooking oil
2 tablespoons garlic, peeled and sliced
2 tablespoons ginger, peeled and sliced
5 dried red chilies, cut into two and remove seeds, briefly rinsed and dried
1 large red bell peppers (capsicums), cut into 1-inch cubes
1 tablespoon oyster sauce
½ tablespoon sugar
½ teaspoon salt or to taste
2 sprigs of scallions, washed and cut into 1-inch strips

Method:

Marinate chicken strips with 2 teaspoons light soy sauce, 2 teaspoons cornstarch, ½ tablespoon rice wine and pinch of pepper for approximately 15 minutes. Heat the wok over high heat until a bead of water vaporizes within 1 to 2 seconds of contact. Swirl in 1 tablespoon of the cooking oil, add the sliced garlic, ginger and dried chilies, and stir-fry 20 seconds. Carefully add the chicken mixture, spreading it evenly in the wok. Cook undisturbed 1 minutes, letting the chicken begin to brown. Then stir-fry 1 minute or until the chicken is browned but not cooked through. Transfer to a plate. Swirl the remaining 1 tablespoon oil into the wok over high heat and add the bell peppers and stir-fry 1 minute or until slightly softened. Return the chicken to the wok. Stir the oyster sauce, broth, vinegar and the remaining 1 tablespoon rice wine and 2 teaspoons light soy sauce, swirl it into the wok, and stir-fry for 1 minute or until the chicken is just cooked through. Add the cashew nuts, scallions and stir-fry 30 seconds or until the scallions are bright green. Discard the chilies before serving.

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