



Kung Pao Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

1/2 kg chicken breast
deboned and skinless
4 tbs cooking wine
3 tbs soy sauce
add another tbs to taste
3 tbs sesame oil, divided
2 tbs cornstarch
dissolved in 2 tbs water
1 tbs chilli sauce
add another 1/2 tbs to taste
3 tsp white vinegar
3 tsp white sugar
1 1/2 tbs minced spring onions (may add more to taste)
2 tbs chopped garlic
3 ounces chopped peanuts
2 tbs cooking oil

Instructions

In a marinating dish or a glass bowl, mix together half the amounts of soy sauce, cooking wine and sesame oil.

Prepare the chicken breast by dividing it into bite size chunks. Place the pieces in the marinating dish and make sure to coat all of the meat with the sauce. Leave the dish to marinate in the refrigerator for at least one hour. It can be left for longer or even overnight.

Combine the rest of the cooking wine, soy sauce, sesame oil in a small bowl. Also add the garlic, sugar, vinegar, spring onions, peanuts and cornstarch mixture. Cook the sauce in a wok that sits on a low flame. Stir lightly to release the aroma and flavor.

Heat a separate pan on a medium flame and coat the surface with a thin film of cooking oil. Once the wok is hot, cook the marinated chicken pieces until the flesh turns white and its juices are clear in color.

Add the chicken to the other pan once the sauce is aromatic. Let the dish simmer on a low heat until the sauce is thickened and the chicken is thoroughly cooked. Add more soy sauce or chili to taste.