



# Easy Kung Pao Turkey

NIBBLEDISH CONTRIBUTOR

## Ingredients

For 2:

- 250g diced turkey breast or thigh
- 3 or 4 purple sprouting broccoli florets
- 2 chestnut mushrooms, sliced
- 2 tbsp sweetcorn
- 2 tbsp chopped red onion
- 2 tbsp peanuts (optional)
- 1 tbsp groundnut oil

For the sauce:

- 4 tsp soy sauce
- 4 tsp rice vinegar
- 4 tsp sake
- 3 tbsp water
- 1 tbsp brown sugar
- 1 tsp cornflour
- 1 tsp sesame oil
- Bit of fresh ginger
- 1 minced garlic clove
  
- 1 tsp Sichuan peppercorns (optional)

---

## Instructions

1. Mix the sauce ingredients in a bowl and leave the turkey to marinade in it for at least 15 minutes.
2. Fry the peanuts quickly and remove.
3. Heat the oil and fry the onion for a couple of minutes. Add the turkey with half of the sauce to brown.
4. Mix in the rest of the veg, followed by the remaining sauce, frying until everything is nice and hot. Toss in the peanuts.
5. Serve with steamed rice.