

KUNG PAO CHICKEN

Servings: 4

Prep Time: 20 minutes

Cook Time: 10 minutes

ingredients

For the Marinade

- 1½ tbsp soy sauce
- 1 tbsp dry cooking sherry
- 2 tsp corn starch
- 1½ lb. chicken tenderloins, cut into 1-in pieces

For the Sauce

- 1 tbsp balsamic vinegar
- 2 tbsp soy sauce
- 1 tbsp hoisin sauce, best quality such as Kikkoman
- 1 tbsp Asian/toasted sesame oil
- 1½ tbsp sugar
- 1 tbsp corn starch
- ½ tsp crushed red pepper flakes (use less for a milder sauce)
- ¼ tsp ground ginger
- ⅓ cup water

For the Stir-Fry

- 2½ tbsp vegetable oil
- 1 large red bell pepper, diced
- 2 stalks celery, halved lengthwise and thinly sliced
- ¼ tsp salt
- 3 cloves garlic, chopped
- 5 scallions, white and green parts, thinly sliced
- ⅓ cup whole roasted unsalted peanuts

instructions

1. **Marinate the chicken:** In a medium bowl, whisk together the soy sauce, dry sherry, and cornstarch until the cornstarch is dissolved. Add the chicken and toss to coat. Let stand at room temperature for 15 minutes, stirring occasionally.
2. **Prepare the sauce:** In another medium bowl, whisk together sauce ingredients until the cornstarch is dissolved (it can stick to the bottom of the bowl so be sure to scrape it up).
3. Heat a large nonstick skillet over high heat until very hot. Add 1 tablespoon of the oil and swirl to coat. Add the bell pepper, celery, and salt and cook, stirring frequently, until slightly softened and starting to brown, about 5 minutes. Transfer the vegetables to a large bowl and set aside.
4. Add an additional ½ tablespoon of oil to the pan and set over high heat. Add half of the chicken (it's important not to crowd the pan) and brown on one side, about 1½ minutes. Turn the chicken pieces and continue cooking for about 1½ minutes more, or until the chicken is just cooked through. Transfer the chicken to the bowl with the peppers and celery. Add another ½ tablespoon of oil to the pan. Add the remaining chicken and cook until golden on one side, about 1½ minutes. Turn the chicken pieces over and cook for 1 minute. Add ½ tablespoon more oil to the pan, along with the garlic and scallions, and cook, stirring with the chicken, for about 30 seconds more.
5. Add the reserved vegetables and reserved chicken to the pan, along with the sauce. Reduce the heat to low and cook until the chicken and vegetables are warmed through, and the sauce is thickened, about 30 seconds. Stir in the nuts. Taste and adjust seasoning, if necessary, and serve. (Note: the sauce will thicken as it sits; thin it with a few tablespoons of water, if necessary.)

Recipe adapted from OnceUponaChef.com and Jennifer Seagal.