



Kung Pao Chicken
Gōngbǎo jī dīng - 宮保雞丁



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Ingredients:

300g boneless chicken thighs or breast, cut into bite sized pieces

20g dried chilli

Peanuts 40g

shallots or green peppers

Step 1:

First add the oil and fry the chicken until cooked.

Near the end add peanuts and stir fry until finished.

Step 2:

Then add dried chillies and shallots or green peppers with Kung Pao Chicken Sauce.

Step 3:

Near the end add peanuts and stir fry until finished.

