

Kung Pao Chicken

Ingredients:

1 lb. boneless, skinless chicken breast halves, cut into chunks

2 tbl. white wine

2 tbl. soy sauce

2 tbl. sesame oil, divided

2 tbl. cornstarch, dissolved in 2 tbl. water

1 ounce of hot chile paste

1 tsp. white vinegar

2 tsp. brown sugar

4 green onions, chopped

1 tbl. chopped garlic

1 (8 oz.) can water chestnuts

4 ounces chopped peanuts

Directions:

To make the marinade: Combine 1 tbl. wine, 1 tbl. soy sauce, 1 tbl. sesame oil and 1 tbl. cornstarch/water mixture and mix together. Place chicken pieces in a glass dish or bowl and add marinade. Toss to coat. Cover dish and place in the refrigerator for about 30 minutes.

To make sauce: In a small bowl combine 1 tbl. wine, 1 tbl. soy sauce, 1 tbl. sesame oil, 1 tbl. cornstarch/water mixture, chili paste, vinegar, and sugar. Mix together and add green onion, garlic, water chestnuts and peanuts. In a medium skillet, heat sauce slowly until aromatic.

Meanwhile, remove chicken from marinade and sauté in a large skillet until meat is white and juices run clear. When sauce is aromatic, add sautéed chicken to it and let it simmer together until sauce thickens.

~ Credit: Allrecipes.com