

Kung Pao Chicken

A classic Chinese stir-fry dish featuring tender chicken pieces tossed with crunchy peanuts, vibrant bell peppers, and a spicy, savory sauce. Perfectly balanced with sweet, salty, and tangy flavors.



Main Dish

Chinese

25 min

Total time

Medium

Difficulty

450

kcal / serving

Ingredients

- 150g boneless chicken breast, diced
- 1 tbsp soy sauce
- 1 tsp cornstarch
- 1 tbsp vegetable oil
- 1 garlic clove, minced
- 1 small red chili, sliced
- 1/4 cup roasted peanuts
- 1/4 cup diced red bell pepper
- 1/4 cup diced green bell pepper
- 1 tsp ginger, minced
- 1 tbsp hoisin sauce
- 1 tsp rice vinegar
- 1 tsp sugar
- 1 green onion, chopped

Steps

- 1 Marinate the diced chicken with soy sauce and cornstarch for 10 minutes.
- 2 Heat vegetable oil in a pan over medium-high heat.
- 3 Add garlic, ginger, and sliced chili; stir-fry for 30 seconds until fragrant.
- 4 Add the marinated chicken and cook until browned and cooked through, about 5-6 minutes.
- 5 Add bell peppers and stir-fry for another 2 minutes.
- 6 Mix hoisin sauce, rice vinegar, and sugar in a small bowl; pour into the pan.
- 7 Stir well to coat the chicken and vegetables evenly.
- 8 Add roasted peanuts and green onions; cook for an additional minute.
- 9 Remove from heat and serve hot, ideally with steamed rice.