

Spicy Kung Pao Chicken Stir-Fry

A flavorful and spicy stir-fry dish inspired by Gong Bao Ji Ding (宫保鸡丁), featuring tender chicken, crunchy peanuts, and a savory sauce.


30 min

Total time

Easy

Difficulty

400

kcal / serving

Ingredients

- For 1 person:
- 150g boneless, skinless chicken breast, diced
- 1 tablespoon vegetable oil
- 1/2 red bell pepper, diced
- 1/2 green bell pepper, diced
- 2 cloves garlic, minced
- 1/2 inch ginger, minced
- 2 green onions, sliced
- 1/4 cup roasted peanuts
- Cooked white rice, for serving

Steps

- 1 Heat oil in a wok or large skillet over medium-high heat.
- 2 Add chicken and stir-fry until browned and cooked through.
- 3 Add garlic, ginger, and half of the green onions, cook for 1-2 minutes.
- 4 Toss in the bell peppers and peanuts, stir well.
- 5 Pour in the sauce and cook until the sauce thickens.
- 6 Serve hot over cooked white rice, garnish with remaining green onions.