

# Kung Pao Chicken

written by The Recipe Exchange | January 3, 2020

## **Ingredients**

1 pound skinless, boneless chicken breast halves – cut into chunks  
2 tablespoons white wine  
2 tablespoons soy sauce  
2 tablespoons sesame oil, divided  
2 tablespoons cornstarch, dissolved in 2 tablespoons water  
1 ounce hot chile paste  
1 teaspoon distilled white vinegar  
2 teaspoons brown sugar  
4 green onions, chopped  
1 tablespoon chopped garlic  
1 (8 ounce) can water chestnuts  
4 ounces chopped peanuts

## **Directions**

To Make Marinade: Combine 1 tablespoon wine, 1 tablespoon soy sauce, 1 tablespoon oil and 1 tablespoon 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 refrigerator for about 30 minutes.

To Make Sauce: In a small bowl combine 1 tablespoon wine, 1 tablespoon soy sauce, 1 tablespoon oil, 1 tablespoon 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 saute in a large skillet until meat is white and juices run clear. When sauce is aromatic, add sauteed chicken to it and let simmer together until sauce thickens.