

KUNG PAO CHICKEN

Serving 3

INGREDIENTS:

6 tablespoon cooking oil
1 cup raw peanuts
400g chicken breast
2 teaspoon cornstarch
3/4 teaspoon salt
1 teaspoon Shaoxing wine (or vodka instead)
1 tablespoon light soy sauce
1/2 teaspoon dark soy sauce
1/2 tablespoon Chinese dark vinegar
2 teaspoon sugar
1 teaspoon oyster sauce
3 cloves garlic, smashed and sliced
2 thin slices ginger, minced
2 dried red chillies, deseeded and chopped
1/2 teaspoon Sichuan peppercorn
1 teaspoon Chili powder
6 scallions, white portions only, cut into 1 cm pieces

PREPARATIONS:

1. Start by roasting the peanuts. Heat 1 teaspoon of the oil in a wok over medium heat and add the peanuts. Stir constantly (or they'll burn) for 3 minutes. Turn off the heat and stir for another minute using the residual heat in the wok. Set aside to cool. They will turn crunchy once they're cooled completely.
2. Then marinate the chicken: Chicken breast, cut into 1 cm cubes. Combine all the ingredients (1 teaspoon oil, 1 teaspoon cornstarch, 1/4 teaspoon salt, 1 teaspoon Shaoxing wine (use vodka instead)) in a bowl with chicken and set aside to marinate for 5-10 minutes.
3. Prepare the sauce: 1 tablespoon light soy sauce, 1/2 teaspoon dark soy sauce, 1 1/2 tablespoon Chinese dark vinegar, 2 teaspoon sugar, 3 tablespoons water, 1 teaspoon oyster sauce, 1 teaspoon cornstarch, 1/2 teaspoon salt. Mix together all the ingredients in a medium bowl and set aside.
4. Grab the rest of your ingredients: 3 tablespoons oil, 3 cloves garlic, smashed and sliced, 2 thin slices ginger, minced, 2 dried red chillies, deseeded and chopped (these can be quite spicy, so adjust according to your own tastes), 1/2 teaspoon Sichuan peppercorns, 1 teaspoon chili powder, 6 scallions, white portions only, cut into 1 cm pieces.
5. And you're ready to cook: Heat 2 tablespoons oil in a wok over high heat. Sear the chicken, remove from the wok to a bowl, and set aside.
6. Turn the heat to low and add another tablespoon oil. Add the Sichuan peppercorns firstly until fragrant, then pick out all the peppercorns. Add the garlic, ginger, chillies. Cook for a minute or two until fragrant.

7. *Add the chicken back to the pan, along with the scallions and chili powder. Turn up the heat to high and stir-fry for a minute. Then stir up your prepared sauce (the cornstarch will have settled to the bottom, so make sure it's well incorporated). Add the sauce to the wok and stir-fry for another minute. The sauce should thicken very quickly.*
8. *Finally, add the peanuts. Give everything a final stir and serve.*
9. *Tip: best serve with steamed rice*