



Kung Pao Chicken Noodles

Ingredients:

For the Chicken:

1 lb (450g) boneless, skinless chicken breast, cut into bite-sized pieces

1 tbsp soy sauce

1 tbsp cornstarch

1 tbsp vegetable oil

For the Sauce:

3 tbsp soy sauce

1 tbsp hoisin sauce

1 tbsp rice vinegar

1 tsp sesame oil

1 tbsp sugar

1 tsp cornstarch

For the Noodles and Stir-Fry:

8 oz (225g) noodles (e.g., rice noodles or egg noodles)

2 tbsp vegetable oil

1 red bell pepper, diced

1 green bell pepper, diced

1 small zucchini, sliced

3 cloves garlic, minced

1/2 cup roasted peanuts

1/4 cup green onions, chopped

1-2 tsp crushed red pepper flakes (optional, for heat)

Directions:

Marinate the Chicken:

In a bowl, combine chicken pieces, soy sauce, and cornstarch. Mix well and let marinate for 10 minutes.

Cook the Noodles:

Prepare the noodles according to package instructions. Drain and set aside.

Make the Sauce:

In a small bowl, mix all the sauce ingredients (soy sauce, hoisin sauce, rice vinegar, sesame oil, sugar, and cornstarch). Set aside.

Cook the Chicken:

Heat 1 tbsp vegetable oil in a large skillet or wok over medium-high heat. Add the marinated chicken and cook until browned and cooked through, about 5-6 minutes. Remove and set aside.

Stir-Fry the Vegetables:

In the same skillet, heat the remaining 1 tbsp vegetable oil. Add garlic, bell peppers, and zucchini. Stir-fry for 3-4 minutes until slightly tender.

Combine and Finish:

Return the chicken to the skillet. Add the cooked noodles and pour the sauce over the mixture. Stir everything together and cook for 2-3 minutes until the sauce thickens and coats the ingredients.

Serve:

Garnish with roasted peanuts, green onions, and crushed red pepper flakes if desired. Serve hot.

Prep Time: 10 minutes | Cooking Time: 15 minutes | Total Time: 25 minutes

Kcal: 380 kcal | Servings: 4 servings