



# Kung Pao Chicken

## Ingredients:

1 lb boneless, skinless chicken breast, cubed  
1/2 cup roasted peanuts  
1 red bell pepper, diced  
1 green bell pepper, diced  
1/2 cup zucchini, diced (optional)  
3 green onions, sliced  
4 dried red chilies (adjust for spice preference)  
2 tbsp vegetable oil

## For the Sauce:

2 tbsp soy sauce  
1 tbsp hoisin sauce  
1 tbsp rice vinegar  
1 tsp sesame oil  
1 tbsp sugar  
1/2 cup chicken broth  
1 tbsp cornstarch (dissolved in 2 tbsp water)

## Directions:

In a bowl, combine the sauce ingredients: soy sauce, hoisin sauce, rice vinegar, sesame oil, sugar, chicken broth, and cornstarch slurry. Set aside.

Heat 1 tablespoon of vegetable oil in a large skillet or wok over medium-high heat. Add the cubed chicken and stir-fry until fully cooked, about 5-7 minutes. Remove and set aside. In the same skillet, add the remaining oil. Stir-fry the dried chilies until fragrant, about 30 seconds.

Add the red and green bell peppers, zucchini (if using), and white parts of the green onions.

Stir-fry for 3-4 minutes until the vegetables are tender-crisp.

Return the chicken to the skillet and pour the sauce over the top. Stir continuously, allowing the sauce to thicken and coat the chicken and vegetables, about 2-3 minutes.

Stir in the peanuts and the green parts of the green onions. Cook for another minute.

Serve hot over steamed rice or noodles.

Prep Time: 15 minutes | Cooking Time: 15 minutes | Total Time: 30 minutes

Kcal: 320 kcal | Servings: 4