



Szechuan Garlic Chicken with Peppers

Ingredients:

- 1 lb (450g) boneless, skinless chicken thighs, cut into bite-sized pieces 🍗
- 2 tbsp vegetable oil 🌽
- 1 red bell pepper, sliced 🌶️
- 1 green bell pepper, sliced 🌶️
- 4 cloves garlic, minced 🧄
- 1 inch ginger, minced 🍵
- 2-3 tbsp Szechuan peppercorns 🌶️
- 1/4 cup soy sauce 🍶
- 2 tbsp rice vinegar 🍶
- 1 tbsp sugar 🍬
- 1 tsp chili paste (adjust to taste) 🌶️
- 1 tbsp cornstarch mixed with 2 tbsp water (slurry) 🌊
- Green onions, chopped for garnish 🌿

Directions:

Heat the vegetable oil in a large skillet or wok over medium-high heat. Add the Szechuan peppercorns and stir-fry for about 30 seconds until fragrant. Add the minced garlic and ginger, sautéing for another minute until golden. Toss in the chicken pieces and cook until browned and cooked through, about 5-7 minutes.

Add the sliced bell peppers and stir-fry for an additional 2-3 minutes until they are tender-crisp. In a small bowl, mix together the soy sauce, rice vinegar, sugar, and chili paste. Pour this sauce over the chicken and peppers, stirring to coat everything evenly.

Finally, add the cornstarch slurry to thicken the sauce, stirring continuously until it reaches your desired consistency. Remove from heat and garnish with chopped green onions. Serve hot over steamed rice or noodles.

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

Kcal: 320 kcal per serving | Servings: 4 servings

This Szechuan Garlic Chicken with Peppers is a flavorful and spicy dish that brings the heat of Szechuan cuisine right to your table. The combination of tender chicken, vibrant bell peppers, and aromatic garlic creates a mouthwatering experience. Perfect for a weeknight dinner or impressing guests, this dish pairs beautifully with rice or noodles, making it a versatile addition to your recipe collection. Enjoy the bold flavors and delightful textures of this easy-to-make stir-fry!