

Kung Pao Chicken



Ingredients:

- 1 lb boneless, skinless chicken thighs, cut into bite-sized pieces
- 1/2 cup cornstarch
- 1/4 cup all-purpose flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/2 cup vegetable oil for frying
- 1/4 cup unsalted roasted peanuts
- 2 green onions, chopped
- 2 cloves garlic, minced
- 1-inch piece ginger, minced
- 1/4 cup soy sauce
- 2 tbsp rice vinegar
- 2 tbsp hoisin sauce
- 1 tbsp sugar
- 1 tsp sesame oil
- 1-2 tsp red pepper flakes (adjust to taste)

Instructions:

In a large bowl, combine cornstarch, flour, baking powder, salt, and black pepper. Toss the chicken pieces in the mixture until well coated. Heat vegetable oil in a large skillet or wok over medium-high heat. Fry the chicken in batches until golden brown and crispy, about 5-7 minutes per batch. Remove and drain on paper towels.

In the same skillet, add a little more oil if needed, and sauté garlic, ginger, and red pepper flakes until fragrant, about 30 seconds. Add soy sauce, rice vinegar, hoisin sauce, sugar, and sesame oil, stirring to combine. Return the crispy chicken to the skillet, tossing to coat in the sauce. Add peanuts and chopped green onions, mixing well.

Serve hot over steamed rice or noodles, garnished with additional green onions if desired.

Prep Time: 15 minutes | Cooking Time: 20 minutes | Total Time: 35 minutes
Kcal: 350 kcal per serving | Servings: 4 servings

This Kung Pao Inspired Crispy Chicken is a delightful twist on a classic dish, combining the crunch of perfectly fried chicken with a savory, tangy sauce. Perfect for a weeknight dinner or a special occasion, this recipe is sure to impress family and friends. Enjoy the bold flavors and satisfying textures that make this dish a standout on any table!