

# Kung Pao Chicken Noodle Stir-Fry

Yield: 4 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-recipe-chicken-kung-pau-celery>

## Ingredients:

- 8 ounces noodles uncooked , your choice , I used linguine
- 2 tablespoons peanut oil or olive oil, divided
- 1 pound boneless skinless chicken breasts cut into bite-sized pieces
- 1 white onion small, thinly sliced
- 8 ounces baby bella mushrooms thinly sliced
- 1 zucchini large, spiralized , or chopped into bite-sized pieces
- 3 cloves garlic peeled and minced
- 1 batch Kung Pao sauce , see below
- sliced green onions
- toasted sesame seeds
- peanuts
- 1/2 cup soy sauce
- 1/4 cup natural peanut butter
- 1/4 cup rice vinegar
- 1 tablespoon chili garlic sauce or sriracha
- 1 tablespoon cornstarch
- 1/2 teaspoon ground ginger
- 1 tablespoon sesame oil

## Nutrition:

1. Calories: 660 calories
2. Carbohydrate: 58 grams
3. Cholesterol: 120 milligrams
4. Fat: 29 grams
5. Fiber: 6 grams
6. Protein: 43 grams
7. SaturatedFat: 5 grams

8. Sodium: 2010 milligrams

9. Sugar: 8 grams

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