

Gung Bao Chicken

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-spicy-chicken-with-peanuts-recipe>

Ingredients:

- 1/3 cup peanuts unsalted
- 1 pound boneless skinless chicken breasts or a little more, cut into 3/4-inch cubes
- 1 tablespoon cornstarch
- 4 tablespoons light soy sauce
- 2 tablespoons vegetable or unroasted peanut oil
- 1 teaspoon Szechuan peppercorns
- 2 red chilies dried, roughly chopped or crushed
- 2 garlic cloves peeled and very thinly sliced
- 1 inch ginger knob, peeled and very thinly sliced
- 4 scallions trimmed and chopped

Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 8 grams
3. Cholesterol: 75 milligrams
4. Fat: 9 grams
5. Fiber: 2 grams
6. Protein: 29 grams
7. SaturatedFat: 2 grams
8. Sodium: 1040 milligrams
9. Sugar: 1 grams

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