

# Kung Pao Chicken from The Chinese Takeout Cookbook

Yield: 4 min  
Total Time: 45 min

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

## Ingredients:

- 1 pound skinless boneless chicken breast or thighs, cut into 1-inch cubes
- 2 tablespoons peanut oil
- 10 red chilis dried
- 5 scallions sliced, white and green parts separated
- 3 cloves garlic minced
- 2 teaspoons ginger minced or grated
- 1/4 cup unsalted dry roasted peanuts I only had salted but next time I would get unsalted
- marinade
- 1 tablespoon light soy sauce Chinese
- 2 teaspoons chinese rice wine Shaohsing or dry sherry
- 1 1/2 teaspoons cornstarch
- sauce
- 1 tablespoon chinese black vinegar or substitute balsamic
- 1 teaspoon light soy sauce Chinese
- 1 teaspoon hoisin sauce
- 1 teaspoon sesame oil
- 2 teaspoons sugar
- 1 teaspoon cornstarch
- 1 teaspoon ground Sichuan pepper

## Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 75 milligrams
4. Fat: 17 grams
5. Fiber: 2 grams
6. Protein: 28 grams

7. SaturatedFat: 3.5 grams
  8. Sodium: 590 milligrams
  9. Sugar: 6 grams
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