

Kung Pao Tavuk

Authentic Kung Pao Chicken recipe with tender chicken, Sichuan peppercorns, peanuts and spicy sauce. Ready in 40 minutes - restaurant quality at home!

20	20	40	4	Easy
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

Kung Pao Tavuk

Malzemeler

- 2 tbsp soy sauce
- 2 tbsp balsamic vinegar
- 2 tbsp powdered sugar
- 2 tbsp corn starch
- 8 chicken thigh
- 1 tsp onion powder
- 3 tbsp canola oil
- 5 chili flakes
- 1 slice fresh root ginger
- 3 clove garlic
- 6 scallion
- 6 bell pepper
- 1 cup peanut
- 1 pinch salt

Yapılış

- 1 Prepare the sauce**

Whisk together 2 tablespoons soy sauce, 2 tablespoons Chinese black vinegar, 2 tablespoons sugar, 2 tablespoons cornstarch, and 1 cup water in a bowl until smooth with no lumps. Set aside.
- 2 Prepare the chicken**

Cut chicken into 1-inch cubes if not already diced. Toss with 1 teaspoon onion powder and a pinch of salt in a bowl until evenly coated.
- 3 Cook the chicken**

Heat 3 tablespoons oil in a large wok or skillet over medium-high heat until shimmering. Add chicken and stir-fry for 5-6 minutes until golden brown and cooked through (internal temperature 74°C/165°F). Transfer to a plate.
- 4 Toast the aromatics**

Add 5 dried chilies and 8 Sichuan peppercorns to the same wok. Stir-fry for 30-60 seconds until fragrant and the chilies darken slightly.
- 5** Add 1 slice ginger (minced) and 3 cloves garlic (minced) to the wok. Stir-fry for 30 seconds until fragrant but not browned.

6 Add vegetables

Add 6 bell pepper pieces and 6 green onion pieces to the wok. Stir-fry for 2-3 minutes until peppers are tender-crisp and bright.

7 Combine and thicken

Pour the prepared sauce into the wok and bring to a boil, stirring constantly. Cook for 1-2 minutes until sauce thickens enough to coat a spoon.

8 Return cooked chicken to the wok and toss everything together for 1 minute until chicken is heated through and evenly coated with sauce.

9 Serve

Transfer to serving dishes and serve immediately over steamed rice.

?puçlar?

Cut chicken into uniform 1-inch pieces to ensure even cooking and optimal texture in every bite.

Have all ingredients prepped and ready before heating the wok, as stir-frying happens very quickly once you start.

Toast the Sichuan peppercorns in a dry pan for 30 seconds before adding other ingredients to enhance their aromatic properties.

If you can't find Chinese black vinegar, substitute with rice wine vinegar or a good quality balsamic vinegar for similar depth.

Don't overcrowd the pan when cooking chicken - work in batches if necessary to achieve proper browning.

Let the sauce come to a rolling boil before adding the chicken back to ensure it thickens properly and coats everything evenly.

For extra crunch, add the peanuts in the last minute of cooking to preserve their texture.

Adjust the heat level by varying the amount of dried chilies and Sichuan peppercorns to suit your taste preferences.