



Kung Pao chicken

Steamed jasmine rice

25 minutes

Skill
Medium

About
770

GATHER
YOUR YELLOW
INGREDIENTS



Ingredients

2	4	6	Serves
2	4	6	Chicken breast
70g	140g	210g	Raw peanuts
2	4	6	Spring onions
3	6	9	Garlic cloves
1	2	3	Long red chilli
150g	300g	450g	Jasmine rice
1 tsp	2 tsp	3 tsp	Szechuan pepper
1 tbs	2 tbs	3 tbs	Corn flour
200ml	400ml	600ml	Sauce mix

Method

! No preheat required

UTENSILS: Medium saucepan, large frypan



PREPARE THE INGREDIENTS

Finely slice the spring onion, chilli and garlic. Cut the chicken into 2 cm cubes. Mix the corn flour with 100ml water (per two servings).



COOK THE RICE

Place the rice in a medium saucepan and cover with 250ml cold water (per 2 servings). Place on a high heat and bring to the boil. Turn down the heat to a low simmer and cover with a lid for 12-14 minutes.



COOK THE CHICKEN

Place a large frypan with 1 tbs of oil over a high heat. Cook the garlic with the chicken for 2-3 minutes. Add the Szechuan pepper and chopped chilli, and cook for a further 2-3 minutes. Add spring onions and the sauce mixture, and bring to the boil. Finally, add corn flour slurry and gently mix.



PLATE THE DISH

To serve, divide the rice between bowls and top within the chicken mix.

Follow us on these social networks

f t p i #culinarycarton

If you enjoyed your meal, please share your thoughts online.



Wine Matching

Pair with a Tasmanian Pinot Gris.