

Kung Pao Chicken (Diced Chicken with Peppers and Peanuts)

1½ pounds boneless chicken thighs cut into small chunks
1 tsp dark soy sauce
1 tsp rice wine
½ tsp sugar
½ tsp sesame oil
½ tsp cornstarch

For stir fry:

1 Tbsp dark soy sauce
1 Tbsp rice wine
1 Tbsp white vinegar
2 Tbsp chicken stock (can substitute water)
1 Tbsp sugar
1 tsp sesame oil
2 tsp corn starch
3 Tbsp vegetable oil
1 large red pepper, cut into ¾ inch dice
1 large green pepper, cut into ¾ inch dice
2 stalks celery, cut into ¾ inch dice
½ cup roasted peanuts
2 tsp minced fresh ginger
1 scallion, white and light green parts, finely minced
8 dried red Chinese chilies

Combine chicken and next 5 ingredients through cornstarch, toss to coat set aside.

Combine soy sauce and next 6 ingredients through cornstarch in a bowl; whisk together. Heat 1 tablespoon oil in a wok over high heat until smoking. Add chicken, spread into a single layer, and cook without moving until lightly browned, about 1 minute. Continue cooking, tossing and stirring frequently, until the exterior is opaque but chicken is still slightly raw in the center, about 2 minute longer. Transfer to a clean bowl and set aside.

Wipe out wok and heat remaining 2 tablespoons oil over high heat until smoking. Add bell peppers and celery and cook, stirring and tossing occasionally, until brightly colored and browned in spots, about 1 minute. Add peanuts and toss to combine.



Push vegetables up side of wok to clear a space in the center. Add garlic, ginger, scallions, and dried chilies and cook, stirring, until fragrant, about 30 seconds. Return chicken to wok and toss to combine. Stir sauce and add to wok. Cook, tossing, until sauce thickens and coats ingredients and chicken is cooked through, about 1 minute longer. Serve immediately.



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