



# KUNG PAO SAUCE

## KUNG PAO CHICKEN

**PRODUCT USED:** Panda Express  
Kung Pao Sauce

**SERVING SIZE:** 4

**COOKING METHOD:** Stir Fry

**PREP TIME:** 15 mins

**COOKING TIME:** 10 mins



### INGREDIENTS:

- 1 lb Boneless Chicken Thigh Meat
  - 2 oz (about 1/2 cup) Diced Red Bell Pepper (1/2" Squares)
  - 2 oz (about 1/2 cup) Diced Green Onions
  - 2 oz (about 3/4 cup) Diced Zucchini (1/2" Squares)
  - 2 oz (about 1/3 cup) Peanuts
  - 8 pcs Dry Whole Chili Peppers
  - 1 Tbsp Cooking Oil
  - 3/4 cup\* Panda Express Kung Pao Sauce
- \*(Use 1/2 cup sauce for marinade and 1/4 cup for stir fry)

### PREPARATION:

1. Dice chicken, red bell peppers, green onions, and zucchini (to size desired).
2. Marinade 1 lb Boneless Chicken Thigh Meat with 1/2 cup sauce. Cover and refrigerate for 30mins.

### DIRECTIONS:

1. Heat 1 Tbsp cooking oil in fry pan or wok.
2. Stir in whole chili peppers and cook till peppers turn dark in color.
3. Add marinated chicken. Stir fry till chicken is cooked.
4. Combine red bell peppers, green onions, and zucchinis to pan.
5. Pour 1/4 cup sauce into pan. Mix well with ingredients. Stir fry till sauce slightly thickens. Do not over boil sauce.
6. Mix in peanuts. Remove promptly.
7. Ready to serve with your favorite rice or noodles.

