

Copycat California Pizza Kitchen Kung Pao Chicken Spaghetti

Ingredients

1 cup chicken stock
2 tablespoons cornstarch
3/4 cup soy sauce
1/2 cup sherry or chicken stock
3 tablespoons chili paste with garlic
1/4 cup sugar
2 tablespoons red wine vinegar
2 tablespoons sesame oil
4 tablespoons cornstarch
2 tablespoon canola oil
2 tablespoon sesame oil
1 lb boneless skinless chicken breast , cut in 3/4-inch cubes
10 -15 whole Chinese dried red chili peppers or jalapenos
1 tablespoon minced garlic
1 pound spaghetti
1 cup unsalted dry roasted peanuts

Directions

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In a medium size saucepan, whisk together chicken stock and 2 tablespoons cornstarch until the cornstarch is fully dissolved.

Stir in the soy sauce, sherry*, chili paste, sugar, red wine vinegar and 1 tablespoon sesame oil and bring to a boil.

Reduce heat and simmer about 20 minutes until the sauce is thick.

Add cut up chicken to a large plastic bag with cornstarch . I always make sure the bag is zipped up before shaking to coat the chicken. Cornstarch is not fun to clean up.

Add 2 tablespoons canola oil, 1 tablespoons sesame oil to a large frying pan and heat oil.

Add coated chicken to oil in the frying pan and cook until chicken is browned on both sides. Once cooked remove from pan and set aside.

Cook the jalapeno and garlic in remaining oil. Once cooked set aside.

Bring a large pot of salted water to a rapid boil. Add the pasta and cook for 60 seconds .

Add the chicken, garlic, jalapenos and Kung Pao Sauce, toss and stir to coat all the ingredients.

Add in the cooked and drained pasta and combine.

Garnish with peanuts.