

CopyCat California Pizza Kitchen Kung Pao Spaghetti

Ingredients

Kung Pao Sauce:

1 1/2 cup chicken stock
2 tablespoons cornstarch
3/4 cup soy sauce
1/2 cup dry sherry
3 tablespoons red chili paste with garlic
1/4 cup granulated sugar
2 tablespoons red wine vinegar
2 tablespoons Asian toasted sesame oil

Egg Wash:

2 egg whites
2 tablespoons cornstarch
1/2 teaspoon salt

Pasta:

1 pound dry spaghetti
1/2 cup olive oil, PLUS
2 tablespoons olive oil
1 pound boneless skinless chicken breasts, cubed
2 Tianjin red peppers (Chinese peppers)
1 cup unsalted peanuts
1/4 cup minced garlic
3 cups coarsely chopped scallions

Directions

For the Kung Pao Sauce:

In a medium saucepan, whisk together the chicken stock and cornstarch until the cornstarch has fully dissolved.

Stir in all the remaining sauce ingredients and bring to a

boil over medium-high heat. Reduce the heat and simmer until the sauce is thick enough to coat the back of a spoon, 15 to 20 minutes. Set aside.

For Egg Wash Mixture:

In a mixing bowl, use a small whisk to stir together the egg whites, cornstarch, and salt until thoroughly blended; take care, however not to beat them into a froth. Set aside.

For Pasta:

Bring a large pot of salted water to a rapid boil. Add the pasta and cook until al dente (8 to 9 minutes).

Meanwhile, in a large nonstick frying pan over high heat, heat the olive oil for about 1 minute. Add the chicken pieces to the egg wash mixture and toss to coat them.

Taking great care to avoid splattering, add the coated chicken to the pan and cook like a solid pancake until the egg mixture sets; then using a large spatula, carefully flip the chicken pieces over together and, with a wooden spoon, gently separate the pieces.

Carefully stir the peppers and roasted peanuts into the pan. As soon as they darken in color, after no more than 1 minute, stir in the garlic and scallions. Once the garlic begins to brown, after no more than 30 seconds, add the Kung Pao sauce and toss and stir to coat the ingredients.

When the pasta is ready, drain it well and in a large mixing bowl, toss it thoroughly with the sauce.