

CopyCat P.F. Chang's Spicy Chicken

Ingredients

10 ounces chicken breast, diced
potato starch or corn starch
canola oil
3 teaspoons canola oil additional
1 teaspoon minced garlic
1/4 cup thinly sliced green onions
1 teaspoon chili paste
1 1/2 tablespoon chicken stock
1/2 tablespoon oyster sauce
1/2 tablespoon sugar
1 tablespoon warm water
1 teaspoon soy sauce
1 teaspoon mirin (or rice wine vinegar)
1 teaspoon ketchup
1/2 teaspoon lemon juice
2 teaspoons sesame oil
1 teaspoon cornstarch

Directions

Cut the chicken into bite-sized pieces. Toss the chicken in the potato starch and shake off any excess. Set aside.

Heat 1-inch of oil in a wok or heavy skillet over medium-high heat. Add the chicken, in batches if needed, and cook for 2-3 minutes stirring constantly. Cook the chicken until it is golden brown and cooked through.

Remove the chicken from the oil and set aside. Drain the oil from the wok and wipe it clean.

Add the remaining oil to the wok and heat over medium-high

heat. Combine the remaining ingredients in a bowl and mix well. Add to the wok. Stir quickly to mix.

Add the chicken back to the wok and mix well. Serve hot with steamed rice or Asian noodles.