

# CopyCat Panda Express Black Pepper Chicken

## Ingredients

6 chicken thighs boneless, skinless  
2 tbsp corn starch  
1 tsp cracked black pepper  
2 tbsp peanut oil  
1 green bell pepper diced  
1 yellow onion sliced  
3 celery stalks sliced  
1 tbsp garlic powder  
 $\frac{1}{2}$  tbsp onion powder  
1 tsp ginger powder  
2 cups cooked rice

## For the Sauce:

$\frac{1}{2}$  cup chicken broth  
 $\frac{1}{4}$  cup oyster sauce  
 $\frac{1}{4}$  cup rice wine vinegar  
 $\frac{1}{2}$  tbsp garlic minced  
1 tsp black pepper  
1 tsp chili powder  
 $\frac{1}{2}$  tsp ginger powder

## Directions

In a large bowl, mix sauce ingredients together and set aside.

Pat chicken dry and cut into 1" cubes.

Place chicken in bowl, and toss well in cornstarch, pepper, and a pinch of salt.

Heat peanut oil over medium heat in a large skillet on medium high until shimmery.

Add chicken to oil in small batches so it can cook quickly – don't overcrowd pan.

Remove chicken from pan, place on a plate and repeat the sauteing process with the rest of the chicken in batches until done.

Place all the chicken back into the pan and add vegetables, sauté for about 5 minutes until vegetables are tender.

Add the remaining garlic powder, onion powder, and ginger powder over the sauteed vegetable and chicken. Stir to combine.

Add sauce to pan, bring mixture to boil, reduce heat and simmer for about 10 minutes.

Serve over a large bowl of rice and enjoy!