

CopyCat Panda Express Firecracker Chicken

Ingredients

1/3 cup soy sauce
1 teaspoon seasoned rice vinegar
1 teaspoon rice cooking wine
1 teaspoon sugar
1 teaspoons cornstarch
2 tablespoons seasoned wok oil or peanut oil
8 hot peppers you can use less if you like it less spicy
2 teaspoons garlic chopped
2 teaspoons ginger chopped
1 cup sliced red bell pepper
1 cup sliced yellow bell pepper
1 cup sliced onion
1 pound boneless, skinless, chicken breast – cut into bite-sized pieces
2 teaspoons douchi or 1 1/2 teaspoons black bean sauce

Directions

In a small bowl, make the finishing sauce by combining the soy sauce, seasoned rice vinegar, rice cooking wine, sugar, and cornstarch. Stir until smooth and set aside.

Heat your wok over high heat until it begins to smoke. Add the seasoned wok oil or peanut oil.

When the oil is hot, add the hot dried peppers and toss them around for about 30 seconds.

Add in the chopped garlic and ginger to the wok.

Saute briefly, add the sliced bell peppers and onion, and stir-fry until they are softened.

Add the chicken and douchi and stir-fry until the chicken has browned.

Pour in the finishing sauce and stir-fry until the sauce has thickened.