

CopyCat Panda Express Kung Pao Chicken

Ingredients

1 lb chicken breast – thinly sliced, about $\frac{1}{4}$ inch thick
1 medium zucchini – sliced in half circles
 $\frac{1}{2}$ medium red bell pepper – cut into 1 inch pieces
10 dried red chilis
 $\frac{1}{4}$ cup roasted peanuts
2 stalks scallions – chopped
2 Tablespoons vegetable oil

Chicken Marinade:

1 Tablespoon low sodium soy sauce
 $1\frac{1}{2}$ Tablespoons Shaoxing wine
2 teaspoons cornstarch
 $\frac{1}{2}$ teaspoon brown sugar

Kung Pao Sauce:

3 Tablespoons chicken stock – can substitute with water
 $1\frac{1}{3}$ Tablespoons Chinese black vinegar
1 Tablespoon dark soy sauce
1 Tablespoon oyster sauce
1 Tablespoon brown sugar
1 teaspoon corn starch
1 teaspoon sesame oil
3 cloves garlic – minced
 $\frac{3}{4}$ teaspoon ginger – grated
1 Tablespoon Lao Gan Ma Spicy Chili Crisp – optional for spice
 $\frac{1}{2}$ teaspoon white pepper powder – optional for spice
 $\frac{1}{4}$ teaspoon dried chili pepper flakes – optional for spice

Directions

In a medium size bowl, combine the ingredients for the marinade and add in the thinly sliced chicken breast. Letting

this marinate in the fridge for at least 30 minutes to overnight.

Add all the ingredients for the kung pao sauce in a bowl and set aside.

Heat a wok or pan over high heat and add the oil. Wait until the pan is hot and then lay the chicken pieces flat in a single layer – leave out the marinade. In order to get a good sear, don't crowd the pan and leave the chicken pieces alone until you get a golden brown color, anywhere from 30 seconds to 1 minute. Flip over the chicken and repeat. Remove the chicken from the pan.

Add the zucchini, red bell pepper, dried red chilis, and peanuts to the pan and saute for 2 – 3 minutes. Lower the heat to medium and add the chicken back in.

Next add in the sauce (stir the sauce before adding it as the cornstarch will settle). Saute everything together for 1 – 2 minutes until the sauce has thickened. Top with chopped scallions. Serve immediately.