

CopyCat Panda Express Spicy Chicken

Ingredients

3/4 pound seasoned chicken, diced
1/3 cup diced onion
1/4 cup red bell pepper, diced
1/4 cup roasted peanuts
8 pieces whole dry chile pepper
1/2 cup chayote squash, diced
1/2 teaspoon ginger, crushed
1/2 teaspoon garlic, crushed
3/4 tablespoon crushed red chile pepper
1/2 cup vegetable oil, divided
1/2 teaspoon cooking wine
1 teaspoon soy sauce
2 tablespoons chicken broth
1 teaspoon granulated sugar
1 dash sesame oil
1 tablespoon cornstarch mixed with
2 tablespoons water

Directions

Heat a pot of boiling water to cook chayote. At the same time, heat 1/4 cup of oil in wok until hot. Add chicken and stir-fry until done.

Add onions and bell peppers and stir quickly until crisp. Remove and drain. Set aside.

Add chayote to boiling water for 60 seconds or until crisp and done. Remove and drain; set aside.

Heat remaining oil in wok until hot. Add whole dry chile peppers, garlic and ginger. Stir fry until fragrant. Add all

remaining ingredients except cornstarch mixture. Bring to a boil.

Slowly stir in cornstarch mixture. Add chicken and vegetables. Coat evenly with sauce. Add roasted peanuts. Flavor with sesame oil if desired. Remove and serve on platter.