

Kung Pao Chicken

Ingredients:

Chicken breast (500g)	raw peanuts (100g)
Two Red bell peppers	five Small dried red chilies
Two Green peppers	two green onions
Ginger (8g)	garlic (8g)

Sauce:

Soy sauce (15ml)	Sesame oil (2g)	salt (5g)	oil (40ml)
Cooking wine (5g)	Cornstarch (15g)	Sugar (10g)	
Chinese black vinegar or balsamic vinegar (30ml)	Chicken powder (2g)		

Direction:

1. Cut chicken into 1-inch pieces. Marinade chicken with $\frac{1}{2}$ tablespoon, soy sauce and cornstarch in a bowl and let stand for 10 minutes.
2. Wash and cut the green onion into 1 inch pieces. Cut the green and red bell peppers into one inch square. Get rid of the chili seeds from the red dry peppers by cutting the ends.
3. Put some water, cornstarch, soy sauce, sugar, salt, sugar and cooking wine into a bowl, mix them.
4. Place a wok over medium heat, add 3-tabkespoons oil into the wok, put the peanuts into the wok and fry them until the color has changed, and then put them in a bowl.
5. Continue heat the oil over medium heat, put the chicken breast into the wok and fry and stir for about 30 seconds and then put them in a bowl.
6. put the dried red peppers, garlic, ginger, green onion and chicken breast into the wok, fry and stir for a few seconds and then put the sauces into the wok. Add the peanuts when all the stuff mixed.

