

# LUKE'S KUNGT PAO

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## ingredients

- 2-3 boneless, skinless chicken breasts, cut into 1 inch pieces
  - 1 TBS soy sauce
  - 1 TBS chinese rice wine
  - 2 tsp sesame oil
  - 2 tsp chili oil
  - 1 tsp sambal oelek
  - 2 tsp corn starch
- marinade
- 2 TBS + 1 tsp soy sauce
  - 1 TBS + 1 tsp rice wine
  - 2 tsp sugar
  - 1 tsp chili oil
  - 1 tsp sambal oelek
  - 2 TBS corn starch
- sauce
- 1 onion finely chopped
  - 1 red pepper, finely chopped
  - 1 tomato, chopped
  - 3 cloves garlic, minced
  - 4 TBS veg. oil

- 1 TBS red chili flakes
- 1/2 chopped peanuts (opt. garnish)
- 2 scallions, chopped (opt. garnish)

### Directions

1. combine marinade ingredients, adding cornstarch last. ~~no~~ Mix with chicken cubes in a plastic ziploc or tupperware, let marinate 20-30 min while making sauce and chopping vegetables.
2. Once chicken has marinated, heat a skillet (wok ideal) over med-high heat then add oil. Sauté chicken <sup>^ 2 TBS</sup> for 3 minutes, until ~80% cooked. Then set chicken aside.
3. add 2 TBS oil to skillet and then add garlic and chili flakes. Cook for 1 minute add onions, red pepper, tomato and stir fry until soft (5 min)
4. Pour sauce into skillet. Bring to a boil and then add chicken back in. Stir-fry everything for 3-4 min more. Add peanuts now (if you like)

5. Taste test - add some chili oil if you'd like a spicier Kung pao

Serve with white rice, garnish with chopped scallion

Serves 4