



# CHICKEN GONG BAO

## 宫爆鸡丁 GŌNG BÀO Jǐ DĪNG



### INGREDIENTS (FOR 2 PEOPLE)

- 270 g chicken
- 60 g sweet peppers (optional)
- 30 g raw peanuts without skin
- 6-7 dried chilli peppers cut into small pieces, remove seeds
- 1 spring onion
- 2 to 3 slices of ginger
- 1 clove of garlic
- 1 teaspoon Szechuan peppers
- 2 tablespoons sunflower oil

### FOR THE CHICKEN MARINADE

- 1 tablespoon of soy sauce
- 1 tablespoon of Chinese yellow wine (HuaDiao wine)

### FOR THE TYING SAUCE

- 1 tablespoon of soy sauce
- 2 teaspoons rice vinegar
- 1 pinch powdered sugar
- 4 tablespoons of water
- 1 teaspoon of potato starch
- A little salt



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## STEPS

Cut the chicken fillet into strips along its length, then cut the strips into small cubes.

Marinate the chicken with all the ingredients for the marinade.

Grill the peanuts over a low heat with 1 tablespoon of oil. When the peanuts are golden brown, set them aside on a paper towel.

Cut the spring onion and the dried chillies into small pieces.

Cut the sweet peppers into pieces.

In a bowl, mix all the ingredients for the binder sauce. Add the remaining oil to the wok, sauté the dried peppers and Szechuan pepper over medium heat for 1-1 min 30.

Add the marinated chicken and cook for 2-3 min.

Then add the sweet peppers, ginger and garlic.

Increase the heat to maximum, stir the sauce and pour it into the wok, stir it into the wok, and stir it into the sauce. quickly.

The sauce takes less than 30 seconds.

Add the chopped spring onion.

Mix again, add the peanuts and serve immediately.

**HAPPY CHINESE NEW YEAR**