

Kung Pao Chicken (American-Style)

A Chinese-American take with chicken, peanuts, peppers, and a sweet-spicy glaze.

Kung Pao Chicken (American-Style) finished dish

Ingredients

- 600 g chicken thighs, diced
- 1 bell pepper, diced
- 3 scallions, sliced
- 80 g roasted peanuts
- 3 dried chilies
- 2 tbsp soy sauce
- 1 tbsp dark soy sauce
- 1 tbsp rice vinegar
- 1 tbsp sugar
- 1 tsp cornstarch
- 2 garlic cloves, minced
- 1 tsp ginger, minced

Method

1. Marinate chicken with soy and cornstarch briefly.
2. Stir-fry chicken until nearly cooked; remove.
3. Cook chilies, garlic, ginger, and pepper in a little oil.
4. Add sauce mixture and simmer briefly.
5. Return chicken, toss with peanuts and scallions, and serve.

Notes

Chinese-American style preparation; adjust sweetness, acidity, and heat to taste.

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