



THE ORIGINAL MAUI KUNG PAO CHICKEN



TIME TO PREPARE

10 minutes



COOK TIME

15 minutes



SERVING

4 People



PREPARED FOR

<https://mauiribs.com>

Ingredients

Chicken

- 500g boneless & skinless chicken breasts, cut into small cubes
- 1 tablespoon cornstarch
- 1 tablespoon The Original Maui Ribs Sauce

STIR FRY

- 2 tablespoons vegetable oil, divided
- 5-10 dried red chilies, (use more or less depending on taste)
- 1 teaspoon crushed Szechuan peppercorns (easiest way to crush peppercorns is to dry whirl it in a blender for a few seconds)
- 1 teaspoon fresh grated ginger
- 2 teaspoons minced garlic
- ½ cup whole roasted peanuts

Steps to Cook

1. Add chicken, cornstarch, and The Original Maui Ribs Marinade to a bowl and mix well, coating the chicken. Set aside.
2. Add oil to a wok or sauté pan on medium high heat. When the pan is hot, add the dried chili peppers and crushed Szechuan peppercorns. Stir fry until fragrant, do not burn. Remove and set aside.
3. To the same pan, (do not clean pan) add ginger and garlic. Sauté until fragrant. Add the chicken and sauté until almost cooked through.
4. In a separate bowl, whisk together The Original Maui Rib Marinade, vinegar, cornstarch and water.
5. Add the sauce to the pan and continue cooking until the sauce is thickened and coats the chicken. Return the fried chili peppers, Szechuan peppercorns to the pan. Add the roasted peanuts and stir to combine. Remove from stove and serve hot with rice and steamed vegetables. Enjoy!

SAUCE:

- 4 tablespoons The Original Maui Rib Sauce
- 1 tablespoon Chinese black vinegar or balsamic vinegar
- 1/4 cup water
- 1 tablespoon cornstarch

GARNISH:

- 1 stalks scallion, sliced diagonally