

Gong Bao Chicken

Ingredients

- A) 300g chicken Breast cut to cubes,
- B) 1 red pepper and 1 green pepper all take out the seeds and cut to cubes,
- C) 20g cucumber (take out the seeds) and 20g Carrots all cut to cubes
- D) 2 cloves garlic and a piece of ginger chop to mince
- E) 8 pieces dried red chili cut in 1/2 inch long small pieces, and take out the seeds .
- F) 2 pieces spring onions cut to 1/2 inch long pieces, and 20g deep fried peanuts

Cooking Method

- 1, Season the chicken with 1/4 teaspoon salt, 1/2 table spoon oil, 2 teaspoons rice wine, 2 teaspoons corn starch, and one egg white. Marinade the meat around 5 minutes.
- 2, Heat 3 tablespoons oil , then low heat to stir fry the Chicken, move it out when 80% done.
- 3, Keep the oil , stir fry the garlic and ginger with low heat , then put the rest of vegetables except the spring onions in , stir fry the vegetables when its 50%done then add a little water
- 4, Season the dish with 2 teaspoons soy sauce , 2 teaspoons oyster sauce , 1 teaspoon salt, 1 teaspoon chicken stock., a pinch of sugar .
- 5, Return the chicken mix with the vegetable , put in 1 teaspoon Sichuan pepper corn .then add a few drops of sesame oil and 1/2 teaspoon grand white pepper .
- 6, Put a little Corn starch water, quickly stirring until the sauce thick, put the spring onion and the peanuts mixed together ,then serve on the plate.