



## Kung Pao chicken 宮保雞

### 材料：

雞扒	2 塊
鹽	少許
乾辣椒 - 切段	2 隻
花椒粉	適量
油	適量

### 汁料：

紹酒	1 湯匙
生抽	2 湯匙
鎮江醋	1 湯匙
水	1 湯匙
糖	1 茶匙
鷹粟粉	1 茶匙
麻油	1 湯匙

### Ingredients:

chicken thighs, boneless & skinless	2
Salt	pinch
Dried chilies, sectioned	2
Ground Sichuan peppercorn	
Oil	

### Sauce:

Shaoxing wine	1 tbsp
Light soy sauce	2 tbsp
Zhenjiang vinegar	1 tbsp
Water	1 tbsp
Sugar	1 tsp
Cornstarch	1 tsp
Sesame oil	1 tbsp

### 做法：

1. 雞扒洗淨，去皮切粒。用少許鹽, 胡椒粉及油拌勻醃 30 分鐘。
2. 拌勻汁料，放入碗中待用。
3. 燒熱油，放入雞肉走油至 9 成熟, 盛起瀝去油。
4. 燒熱 2 湯匙油，下乾辣椒段炒香，至乾辣椒微焦，下雞肉翻炒。
5. 淋入已調好汁料，灑上適量花椒粉炒勻即成。

### Method:

1. Wash chicken thighs, remove skin and cut into pieces. Mix with salt, pepper and oil and marinate for 30 minutes.
2. Mix the sauce ingredients.
3. Heat oil. Add chicken meat and fry until they are 90% done. Strain and set aside.
4. Heat 2 tablespoons oil. Add dried chilies. Stir fry until dried chilies are slightly burnt. Add cooked chicken meat and stir fry.
5. Pour sauce onto chicken. Add ground Sichuan peppercorn and stir well. Serve.