

Kung Pao Chicken



Ingredients

- 4 chicken thigh fillets cut into strips
- Marinade: 2 tea spoons soy sauce, 1 tea-spoon sesame oil, 1 1/2 teaspoons corn flour, 1 teaspoon sugar
- 1 teaspoon garlic paste
- 1/2 teaspoon ginger paste
- 2 teaspoon [Le' Spice Schezwan Chilli Seasoning](#)
- 1 tablespoon hoi sin sauce
- 1/2 cup of roasted cashew
- 2 tablespoons of oil for frying the chicken
- 2 tablespoons of oil for sautéing the garlic
- 2 green onion chopped roughly

Method

1. Combine the chicken with the marinade
2. Marinade for 20 minutes
3. Heat the oil in the wok over high heat
4. Than add the chicken
5. Cook until the chicken is cooked
6. Take the chicken out of the wok and let it rest
7. Meanwhile add the remaining oil in the wok
8. Saute the garlic and ginger paste
9. Add the hoi sin sauce and [Le' Spice Schezwan Chilli Seasoning](#)
10. Saute for another 30 seconds
11. Add the chicken back to the wok
12. Sprinkle a little water to prevent from burning
13. Add the cashew
14. And cook further for few minutes
15. Season with salt according to your taste

16. Finished with sprinkle of chopped green onion on top
17. Serve with fluffy steam rice

Happy Cooking

With Lots of Love



Aliza, on Behalf of Our Team at Le' Spice