



# QCOOK

## Kung Pao Chicken

with steamed jasmine rice & green beans

**Hands-on Time:** 40 minutes

**Overall Time:** 55 minutes

**Adventurous Foodie:** Serves 3 & 4

**Chef:** Jason Johnson

**Wine Pairing:** Doos Wine | Doos Dry White 3L

### Nutritional Info

	Per 100g	Per Portion
Energy	629kJ	3993kJ
Energy	150kcal	955kcal
Protein	8.2g	52.1g
Carbs	19g	118g
of which sugars	2.4g	15.3g
Fibre	1.7g	10.7g
Fat	4.4g	27.8g
of which saturated	0.6g	3.8g
Sodium	110mg	699mg

**Allergens:** Gluten, Allium, Sesame, Peanuts, Wheat, Sulphites, Soy

**Spice Level:** Mild

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
300ml	400ml	Jasmine Rice
60g	80g	Peanuts
3	4	Free-range Chicken Breasts
90ml	125ml	Cornflour
300g	400g	Green Beans <i>rinse &amp; cut in half</i>
2	2	Onions <i>peel &amp; roughly slice 1½ [2]</i>
2	2	Garlic Cloves <i>peel &amp; grate</i>
30g	40g	Fresh Ginger <i>peel &amp; grate</i>
2	2	Fresh Chillies <i>rinse, trim, deseed &amp; slice</i>
3	4	Spring Onions <i>rinse, trim &amp; finely slice, keeping the white &amp; green parts separate</i>
90ml	120ml	Kung Pao Sauce <i>(45ml [60ml] Rice Wine Vinegar, 30ml [40ml] Low Sodium Soy Sauce &amp; 15ml [20ml] Sesame Oil)</i>
60g	80g	Piquante Peppers <i>drain</i>
6	8	Banhok Chilli Oil Sachets

## From Your Kitchen

Oil (cooking, olive or coconut)  
Water  
Sugar/Sweetener/Honey  
Paper Towel  
Seasoning (salt & pepper)

**1. FLUFFY RICE** Rinse the rice and place it in a pot with 600ml [800ml] of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, about 10 minutes. Remove from the heat and set aside to steam, 8-10 minutes. Fluff with a fork and cover.

**2. GOLDEN PEANUTS** Place the peanuts in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan, roughly chop and set aside.

**3. CRISPY CHICKEN** Pat the chicken dry with paper towel and cut into bite-sized pieces. Place the cornflour in a bowl and season. Coat the chicken in the flour, dusting off any excess before transferring to a plate. Return the pan to medium-high heat with enough oil to cover the base. Shallow-fry the floured chicken in batches until crispy and cooked through, 1-2 minutes. Remove and drain on paper towel. Season while hot and set aside.

**4. CHARRED GREENS** Return the pan to medium-high heat with a drizzle of oil (if necessary). Fry the green beans until starting to char, 6-7 minutes (shifting occasionally). Remove from the pan, season, and set aside.

**5. KUNG PAO SAUCE** Return the pan to medium heat with a drizzle of oil. Fry the onions until browned, 5-6 minutes (shifting constantly). Add the garlic, the ginger, and fry until fragrant, 1-2 minutes (shifting constantly). Add the chilli (to taste), and the spring onion whites. Fry for 1-2 minutes (shifting constantly). Pour in the Kung Pao sauce, a sweetener (to taste), and 3 [4] tbsp of water. Simmer until reduced, 30-60 seconds.

**6. ALL TOGETHER NOW!** When the sauce is done, toss through the chicken, the green beans, and the peppers until heated, 2-3 minutes. Season, remove from the heat, and set aside.

**7. GRAB THE PLATES** Serve up a glorious bed of steaming rice and top with the saucy chicken and beans. Drizzle with any remaining pan juices. Scatter over the nuts and the spring onion greens, and finish with drizzles of chilli oil (to taste).