



Kung Pao Chicken Recipe

Ingredients

- Cubes MAGGI Magic Cubes Chicken (Crumbled)
- gms Chicken (Cut Into Small Pieces)
- Tablespoons Soya Sauce
- Tablespoon Ginger-Garlic Paste
- 1/2 1/2 Teaspoon Pepper Powder
- Teaspoon Red Chilli Flakes
- Tablespoons Vinegar
- Tablespoon Refined Wheat Flour
- Pinch Salt (To Taste)
- Tablespoons Oil
- Green Chillies (Slit)
- Spring Onion (Chopped)
- Green Capsicum
- 1/2 1/2 Cups Water
- 1/2 1/2 Cup Groundnut (Roasted)

Instruction

1. Prepare ingredients as mentioned in the list. Marinate the chicken pieces in 1 tablespoon of soya sauce, ginger-garlic paste, pepper powder, red chilli flakes, 1 tablespoon of vinegar and salt to taste. Keep it aside for 2-3 hours.
2. Heat oil in a wok and add the marinated chicken pieces. Stir-fry for a minute, cover it and cook on low flame till done.
3. Increase the flame, dry the gravy, if any and sauté the chicken, till brown. Add the sliced spring onions (keep some aside for garnish) and stir-fry for 2-3 minutes. Now, add capsicum and fry for a few minutes.
4. In a bowl, mix together remaining soya sauce, crumbled MAGGI Magic Cubes (Chicken), remaining vinegar, corn flour and water. Add this sauce mixture to the chicken and mix till all the pieces are coated with it.
5. Lower the flame and continue to cook for 2-3 minutes, stirring continuously. Add the roasted peants and remove from fire.
6. Garnish with chopped green spring onions and serve hot.

Nutrition

Carbohydrates	4.36 g
Energy	383.18 kcal
Fats	31.23 g
Protein	22.75 g

57 Minutes

7 Servings