



# Kung Pao chicken



Categoria  
Carne



Tempo de preparação  
Médio



Dificuldade  
Fácil



Custo  
Low



Com quem?  
With friends



Nº de pessoas  
4 pessoas

## Ingredientes

 40ml of Victor Guedes  
Extra Virgin

- 500g of chicken breasts, in cubes
- 50g of green peppers
- 50g of red peppers
- 20g of peanuts
- 40ml of soy sauce
- 10ml of rice vinegar
- 10g of sugar
- Pepper, to taste
- 20g of ginger
- Scallions, to taste
- 2 eggs
- 10g of cornstarch

1

In a bowl, mix the soy sauce, the vinegar, the sugar and the cornstarch. Add the chicken and let marinate for 10 minutes.

2

Cut the peppers in small cubes and slice the ginger.

3

Drain the chicken from the marinade and put aside.

4

Heat a wok with the olive oil and sauté the vegetables until they have a nice colour. Put aside.

5

Then, in the same work, sauté the previously drained chicken and add the sauté vegetables.

6

Add the marinade you put aside, the chopped scallions and the peanuts.

7

Then, add the egg and stir energetically.

8

Serve with more scallions on top.

*Produtos utilizados*



*Extra Virgin*  
Extra Virgin Olive Oil



*Mais receitas em*  
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