



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



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