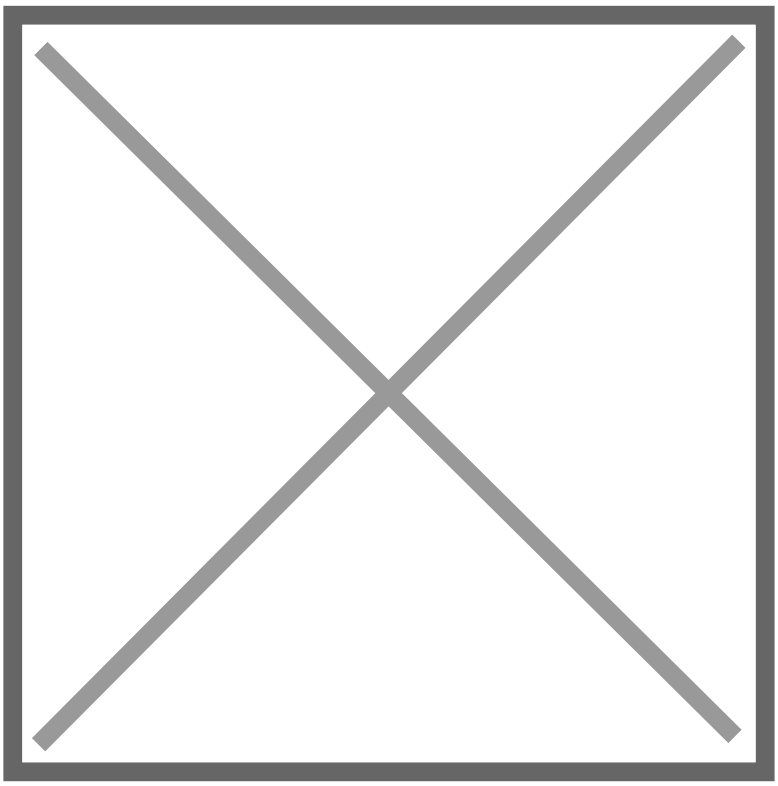
Gong Bao Chicken

From: suezhoudoesfood.com



The specialty of Sichuan region.

Prep	0:30
Yields	2 servings

Ingredients

For the rice:

- 1 glass of rice, preferably jasmine
- 300 g water

For the gong bao:

- 400 g chicken fillet, about 2 chicken fillet pieces, cut into 1 cm cubes
- 70 g 1 Chinese leek or 5 spring onions, sliced in 1 cm pieces
- 10 g (8 small or 5 big) dried chili peppers, de-seeded, cut in 1 cm pieces
- 1 clove of garlic, finely chopped

- 5 g (1 slice) ginger, finely chopped
- 1 tsp (2 gr) Sichuan peppercorn
- 50 g roasted peanuts
- 1 tsp sesame oil

For the chicken marinade:

- 1 tsp dark soy sauce
- 2 tsp starch
- 1 tbsp vegetable oil

For the sauce:

- 0.33 tsp MSG
- 1 tsp starch
- 1 tsp sugar
- 1 tsp Sichuan Pixian bean paste
- 3 tbsp black rice vinegar, Cheng-cu or Chin-kiang vinegar
- 2 tbsp Chinese cooking wine, shaoxin wine
- 2 tsp dark soy sauce
- 2 tsp soy sauce

Instructions

1. Cook rice.
2. Place the chicken into a bowl mix with the marinade. Set aside.
3. Set aside the garlic the ginger and the leek in a separate bowl.
4. Set aside the chili and Sichuan peppercorn in a separate bowl.
5. Combine all sauce ingredients in a separate bowl. Taste and adjust the sourness and sweetness flavor when needed.
6. Add 1 tablespoon vegetable oil in the wok. When it is smoking hot, add 4 teaspoons of oil and fry the chicken till well cooked.
7. Transfer to a colander to drain the excess oil and moisture.
8. Add 3 tablespoons vegetable oil in the wok. On low heat, stir fry the chili peppers and Sichuan peppercorn till fragrant. Transfer the dry spices from the wok into the plate but leave the oil behind.
9. Add the ginger, garlic, and leek into the wok and stir fry till fragrant. Turn the heat up high and add the chicken. Stir well.
10. Add the sauce. Fry until it thickens.
11. Toss in the fried peppers, sesame oil, and peanuts and mix well.
12. Serve rice and chicken in separate bowls.

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