



Asian Gluten Free Kung Pao Sauce Recipe Kung Pao Chicken

Hot and spicy Kung Pao chicken stir fry with baby corns, water chestnuts, onions, bell peppers in a gluten free Kung Pao sauce and garnished with roasted peanuts.



Ingredients: For 1/2 Pan Foodservice portion
3 C. **General Kung Pao Sauce** (Gluten Free Starport 345)
2.0 lbs Chicken, diced 1/2", boneless, skinless breast or thigh, marinated and velvetized
1.3 oz. **Marinade Seasoning** (Gluten Free Starport 356) 3 Tbsp.
6 Tbsp. Corn oil (3 Tbsp. for marinate)
3 Tbsp. Water for marinate
1 lb. Red or yellow onion, diced 1/4"
.5 lbs. Red bell pepper diced 1/2"
1 lb. Water chestnuts diced
1 lb. Baby corn 1/2" long
.5 lb. Roasted peanuts, Chopped 1-1/4 C.
.5 lb. Green onions, chopped
3 Tbsp. Garlic Ginger Infusion ([See Recipe](#))

Instructions:



1. Mix **Marinade Seasoning** with 3 Tbsp. each of oil and water and marinate chicken for 30 minutes or longer.
2. Cut vegetables and set aside.
3. Oil blanch to velvetize chicken in deep fryer at 350°F for 60-80 seconds, unclumping the chicken pieces with tongs. meat will NOT be fully cooked. Remove and drain.
4. Heat a wok or griddle at high heat, when hot then add oil.
5. Add onions, Garlic Ginger Infusion and velvetized chicken; do not stir for 30 seconds, to sear the onions and chicken and then add bell peppers, baby corn and water chestnuts stir-fry about 2 minutes.
6. Add **General Kung Pao Sauce** and continue to stir-fry until steaming hot.
7. Remove and garnish with peanuts and green onions.