

## **RECIPE: "REAL" KUNG PAO CHICKEN**

### **ASIAN FOOD**

Rice vinegar, 0.17 fl. oz.

Rice wine (suggested: Shaoshing brand), 2 tbsp

### **BAKING**

Cornstarch, 0.29 oz.

Granulated sugar, 0.15 oz.

Cornstarch, 2 tbsp

### **CONDIMENTS & OIL**

Vegetable oil, 2 fl. oz.

Soy sauce, 1.5 fl. oz.

### **DAIRY**

Egg white, ½

### **POULTRY**

Chicken thighs (boneless), 2

### **SNACKS**

Roasted peanuts, 0.5 cup

### **SPICES & SEASONINGS**

Ginger, 0.19 oz.

### **VEGETABLES**

Garlic, 0.3 oz.

### **MISCELLANEOUS**

Dried red chilies (small), 8

Sichuan peppercorns, 1 tbsp