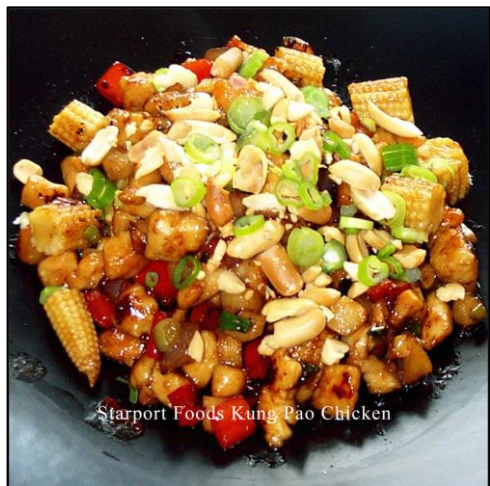




## Gluten Free Kung Pao Chicken



### Ingredients Family Serving

- ¼ C. **General Kung Pao Sauce** (Starport 345 Gluten Free)
- ¼ C. **Classic Hoisin Sauce** (Starport 128 Gluten Free)
- 12 oz. Chicken, diced, boneless, skinless, breast or thigh, marinated and velvetized (see below) with **Marinade Seasoning** (Starport 356 Gluten Free)
- ½ C. Red onions, diced ¼” (3 oz.)
- ½ C. Red bell pepper, diced ½” (3 oz.)
- ½ C. Water chestnuts, diced ¼” (3 oz.)
- ½ C. Baby corn, ½” long (3 oz.)
- ¼ C. Roasted peanuts, chopped (1.5 oz.)
- ¼ C. Green onions, chopped garnish
- ¼ C. Vegetable oil



### Instructions

1. Marinate and velvetize chicken (see below).
2. Heat wok at high heat, when hot, add oil and onions and sear for 10 seconds. Then add red bell pepper, water chestnuts and baby corn and sauté for 1 minute.
3. Add velvetized chicken and sauté for 1 minute.
4. Add **General Kung Pao Sauce** and **Classic Hoisin Sauce**, mix well and sauté until steaming hot.
5. Remove and garnish with peanuts and green onions.

### Chicken Marinade and Velvetization

1. For 10 lbs. sliced or diced chicken, add 0.4 lb. (⅞ C.) **Marinade Seasoning** (Starport 356 Gluten Free), 1¼ C. water and 1 C. corn oil. Mix well and marinate for 30 minutes or more.
2. **To velvetize:** Oil blanch chicken in deep fryer at 350°F in 2-pound batches for 60-80 seconds, un-clumping the chicken pieces with tongs. Chicken will NOT be fully cooked. Remove and drain.
3. When cool, place in covered container and refrigerate until ready to use. Make batch daily.