



Kung Pao Chicken Gluten Free Recipe



Ingredient List: for 2 servings

- ½ C. **General Kung Pao Sauce** (Gluten Free Starport 445)
- 12 oz. Chicken, diced boneless, skinless, breast or thigh, marinated and velvetized. (See below) with **Marinade Seasoning** (Gluten Free Starport 356)
- ½ C. Red onions, diced ¼” (3 oz.)
- ½ C. Red bell peppers diced ½” (3 oz.)
- ½ C. Water chestnuts diced ¼” (3 oz.)
- ½ C. Baby corns ½” long (3 oz.)
- ¼ C. Roasted peanuts, Chopped (1.5 oz.)
- ¼ C. Green onions, chopped garnish
- ¼ C. Vegetable oil



Instructions:

1. Marinated and velvetize chicken as described below with **Marinade Seasoning** (Gluten Free Starport 356).
2. Heat wok or griddles at high heat, when hot add oil.
3. Add onions and sear the onions for 10 seconds, then add bell peppers, water chestnuts and baby corn, sauté about a minute.
4. Add velvetized chicken and sauté about a minute.
5. Add **General Kung Pao Sauce** mix well and sauté until steaming hot.
6. Remove and garnish with peanuts and green onions.

Chicken Marinade and Velvetization:

1. To marinate: For 10 lbs. sliced or diced chicken, dissolve 0.4 lb. (7/8 C.) **Marinade Seasoning** (Gluten Free Starport 356) in 1-¼ C. water then add 1 C. oil. Mix well and marinate meat 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-clump the chicken pieces, remove and drain off oil.
3. When cool, place in covered container and refrigerate. Make batch daily.