



Kung Pao Chicken Spaghetti

Kung Pao Sauce

- ½ cup chicken stock
- 2 T cornstarch
- ¾ cup soy sauce
- ½ cup dry sherry
- 3 T red chili paste with garlic
- ¼ cup sugar
- 2 T red wine vinegar
- 2 T toasted sesame oil

In med. saucepan, whisk stock & cornstarch until dissolved. Stir in remaining ingredients and bring to a boil over Med-High heat. Reduce heat & simmer 15-20 minutes until thick. Set aside.

Egg White-Cornstarch Mixture

- 2 egg whites
- 2 T cornstarch
- ½ tsp salt

In a mixing bowl, whisk all ingredients until well blended, but not frothy. Set aside.

Pasta

- 1 lb spaghetti
- ½ cup + 2 T olive oil
- 1 lb cubed boneless skinless chicken breasts
- 10-15 whole chinese dried red chili peppers (optional)
- 1 cup dry roasted peanuts
- 4 cloves minced garlic
- 1 bunch coarsely chopped green onions

Bring a large pot of salted water to a rapid boil. Add pasta and cook 8-10 min to al dente.

Meanwhile, in a large nonstick wok over high heat, add olive oil for 1 minute. Add chicken to the egg-white cornstarch mixture and toss to coat them, then carefully add to the pan. Don't stir until the egg mixture sets, then flip the entire thing and start working the pieces apart. Stir in the pepper and peanuts. Once darkened (no more than 1 minute), stir in the garlic and scallions. After 30 seconds, add the Kung Pao sauce and toss to coat the ingredients. Add drained pasta and toss thoroughly. (move to giant mixing bowl if you have run out of room).