

Kung Pao Chicken Tacos

Kung Pao chicken, which originated in the Sichuan province of China, has become a staple of westernized Chinese cuisine. Sichuan food is known for its complex spiciness, using a blend of hot red chilies to achieve maximum flavor. For this dish, you'll add just a little bit of honey to mellow the spices and wrap it all up with corn tortillas for a dish that spans continents and tastes amazing!



Ingredients

- 3 Cloves Garlic
- 3 Tablespoons Peanuts
- 1 Bunch Cilantro
- 1 Red Bell Pepper
- 1 Scallion
- 1 Stalk Celery
- 2 Tablespoons Soy Sauce
- 1 Tablespoon Cornstarch
- 1 Tablespoon Honey
- 1 Tablespoon Sambal Oelek
- 1 Tablespoon Sesame Oil
- 2 Teaspoons Rice Vinegar
- 10 Ounces Ground Chicken
- 8 6-Inch Corn Tortillas

Makes 2 Servings
About 680 Calories Per Serving

Instructions



Prepare the ingredients:

Wash and dry the fresh produce. Peel and thinly slice the garlic. Roughly chop the peanuts. Pick the cilantro leaves off the stems; discard the stems. Remove the stem and seeds of the pepper. Cut the pepper into wide strips, then, on an angle, into bite-sized pieces. Thinly slice the celery on an angle. Thinly slice the scallion on an angle, separating the green tops and white bottoms.



Make the stir-fry sauce:

In a small bowl, combine the **soy sauce**, **cornstarch**, **sesame oil**, **rice vinegar**, **honey** and $\frac{1}{2}$ **cup of water**. Stir in **as much sambal oelek as you'd like**, depending on how spicy you'd like the dish to be, tasting as you go.



Toast the peanuts:

Heat a large pan (nonstick, if you have one), on medium-high until hot. Add the peanuts and toast for 2 to 4 minutes or until fragrant and lightly brown. Transfer the **toasted peanuts** to a small bowl and wipe out the pan.



Cook the chicken:

Season the **chicken** with salt and pepper and mix to thoroughly combine. In the same pan used to toast the peanuts, heat 2 teaspoons of oil on medium-high until hot. Add the **seasoned chicken** and cook, frequently breaking apart the meat with a spoon, 4 to 5 minutes, or until browned and cooked through.



Cook the vegetables:

Add a couple more teaspoons of oil to the cooked chicken and stir in the **garlic**, **red bell pepper**, **celery** and **white parts of the scallion**; season with salt and pepper. Cook 1 to 2 minutes, or until slightly softened. Stir in the **stir-fry sauce** and cook, stirring frequently, 1 to 2 minutes, or until heated through and slightly thickened. Remove from heat and loosely cover the pan to keep warm. Set aside as you warm the tortillas.



Warm the tortillas & plate your dish:

Working one at a time, in a clean, dry pan, warm the **tortillas** on medium for 20 to 30 seconds per side, or until soft and pliable. (Keep the warmed tortillas under a paper towel to keep warm until plating.) To plate your dish, place 2 tortillas on each plate and fill with the **chicken mixture**. Garnish with the **cilantro**, **green parts of the scallion** and **toasted peanuts**. Enjoy!