

Gōngbǎo Jīdīng (Sichuan Kung Pao Chicken)

238 comments



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MAIN COURSES

CHINESE

CHICKEN

WEEKNIGHT

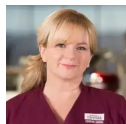
Spicy chiles and tingly Sichuan peppercorns team up with lightly sauced chicken and peanuts in a stir-fry that's literally sensational.

SERVES 4 to 6

TIME 45 minutes

WHY THIS RECIPE WORKS

Gōngbǎo jīdīng is a Sichuan classic said to be named after a Qing Dynasty official who was particularly enamored of the dish (gōngbǎo refers to his title, while jīdīng means diced chicken). The stir-fry is often referred to as kung pao chic... [Read More](#)



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Focus on Fried Chicken

GATHER YOUR INGREDIENTS

Chicken and Sauce

- 1 ½ pounds boneless, skinless chicken thighs, trimmed and cut into ½-inch cubes
- ¼ cup soy sauce, divided
- 1 tablespoon cornstarch
- 1 tablespoon Chinese rice wine or dry sherry
- ½ teaspoon white pepper
- 1 tablespoon Chinese black vinegar

- 1 tablespoon packed dark brown sugar
- 2 teaspoons toasted sesame oil

Stir-Fry

- 1 tablespoon minced garlic
- 2 teaspoons grated fresh ginger
- 2 tablespoons plus 1 teaspoon vegetable oil, divided
- ½ cup dry-roasted peanuts
- 10 - 15 dried arbol chiles, halved lengthwise and seeded
- 1 teaspoon Sichuan peppercorns, ground coarse
- 2 celery ribs, cut into ½-inch pieces
- 5 scallions, white and light green parts only, cut into ½-inch pieces

[View Nutritional Information](#) ⓘ

KEY EQUIPMENT



12-Inch Nonstick Skillets



The Best Garlic Presses



The Best Silicone Spatulas



BEFORE YOU BEGIN

Gōngbǎo jīdīng should be quite spicy. To adjust the heat level, use more or fewer chiles, depending on the size (we used 2-inch-long chiles) and your taste. Have your ingredients prepared and your equipment in place before you begin to cook. Use a spice grinder or mortar and pestle to coarsely grind the Sichuan peppercorns. If Chinese black vinegar is unavailable, substitute sherry vinegar. Serve with white rice and a simple vegetable such as broccoli or bok choy. Do not eat the chiles.

1

INSTRUCTIONS

For the Chicken and Sauce: Combine chicken, 2 tablespoons soy sauce, cornstarch, rice wine, and white pepper in medium bowl and set aside. Stir vinegar, sugar, oil, and remaining 2 tablespoons soy sauce together in small bowl and set aside.

2

For the Stir-Fry: Stir garlic, ginger, and 1 tablespoon oil together in second small bowl. Combine peanuts and 1 teaspoon oil in 12-inch nonstick skillet over medium-low heat. Cook, stirring constantly, until peanuts just begin to darken, 3 to 5 minutes. Transfer peanuts to plate and spread into even layer to cool. Return now-empty skillet to medium-low heat. Add remaining 1 tablespoon oil, arbol, and peppercorns and cook, stirring constantly, until arbol begin to darken, 1 to 2 minutes. Add garlic mixture and cook, stirring constantly, until all clumps are broken up and mixture is fragrant, about 30 seconds.

3

Add chicken and spread into even layer. Cover skillet, increase heat to medium-high, and cook, without stirring, for 1 minute. Stir chicken and spread into even layer. Cover and cook, without stirring, for 1 minute. Add celery and cook uncovered, stirring frequently, until chicken is cooked through, 2 to 3 minutes. Add soy sauce mixture and cook, stirring constantly, until sauce is thickened and shiny and coats chicken, 3 to 5 minutes. Stir in scallions and peanuts. Transfer to platter and serve.

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