



Kung Pao-Style Chicken

Ingredients

- 0.5 kg Chicken Thigh
- 1 sachet MAGGI® Magic Sarap® 8g
- 1 tbsp Cornstarch
- 3 tbsp Vegetable Oil
- 4 cloves Garlic
- 2 tsp Ginger
- 6 pcs Red And Green Chili
- 1 pc Red Bell Pepper
- 1 pc Green Bell Pepper
- 1 sachet MAGGI® Oyster Sauce
- 1 tbsp Brown Sugar
- 1 tbsp Sriracha Hot Sauce
- 0.25 cup Peanuts

Instruction

1. Season chicken with MAGGI® Magic Sarap® and mix in cornstarch. Sauté chicken in 1tbsp oil. Remove and set aside.
2. Sauté garlic, ginger, siling labuyo and peppers in remaining 2tbsp of oil.
3. Add MAGGI® Oyster Sauce, sugar, chili sauce, peanuts and cooked chicken. Cook for another 2mins. Transfer on a serving plate and serve.

Nutrition

Carbohydrates	11.91 g
Energy	328.27 kcal
Fats	24.01 g
Protein	16.61 g

40 Minutes

6 Servings