

# How to make kun pao chicken



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paper How to make Kun Pao Chickenessay Kun Pao Chicken is one of the famous Chinese dish in China. It is originated from Sichuan Province in China, which is famous for the spicy and delicious food. It is not very difficult to make Kun Pao Chicken, and it just takes about ten minutes.

The steps are as follows. First of all, you need to prepare the ingredients, including the chicken, two cucumbers, peanuts, and chili peppers. Actually, you do not need to prepare the cucumber every time you make Kun Pao Chicken, and you can also choose asparagus lettuce as alternate.

Sometimes, you could even omit the vegetable if you like. You also have to prepare some common seasonings in most Chinese dishes, such as two cups of soy sauce and vinegar, a teaspoon of salt, three cups of starch, vegetable oil, and green onions. Make sure that you make a good preparation, so you will not waste time looking for necessary ingredients when you are cooking. The next step is to cut the chicken evenly into small pieces and put the pieces into a bowl. Add two cups of vinegar and soy sauce and one cup of starch into the bowl.

The vinegar and soy sauce can make those pieces of chicken taste better, and the starch makes them tender. Next, you need to message those pieces of chicken for ten minutes and make sure that they can be pickled thoroughly. Then, you need to deal with other ingredients: cut those two cucumbers, green onions and chili peppers into small pieces. The number of chili peppers needed is not fixed, and you can decide the number according to your own situation. However, the chili pepper cannot be left out, because it is the soul of Kun Pao Chicken. Next comes the cooking step. The cooking step can be divided into four substeps.

The first substep is to pour the vegetable oil to the hollowware. When the vegetable oil begins to boil, put in the chili peppers and green onions.

Putting these two ingredients into the hollowware first helps make them give off their own odors. It also makes the dish smell more good. Then, when you smell the odors of the green onions and chili peppers, you can put those small pieces of chicken into the hollowware and stir them until they turn pink. The next substep is to add those small pieces of cucumbers and peanuts. The purpose that you should add them after the chicken is to avoid making them too shriveled, thus they will not only taste terrible, but also look unpleasant.

As for the final substep of the whole cooking step, you need to add a teaspoon of salt into the hollowware. What's more, you can put two cups of starch into a small bowl of cold water, stir it and pour it into the hollowware. As mentioned above, the starch will make the chicken tender.

These are the steps of making Kun Pao Chicken. It is easy to make for you, if you follow the steps which I mentioned. So you can try to make one for your family and friends. ;, [-Z]