

## The Best Spicy Kung Pao Chicken Recipe

If you love bold flavors, a little heat, and that irresistible takeout-style sauce, this

**TIME**  
**35 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 lb (450 g) boneless, skinless chicken breasts, diced
- 2 tablespoons soy sauce
- 1 tablespoon rice vinegar
- 1 tablespoon cornstarch
- 2 tablespoons vegetable oil
- 3-4 dried red chilies
- 1/2 cup roasted peanuts
- 1 bell pepper (red or green), diced
- 1/2 cup onion, diced
- 2-3 garlic cloves, minced
- 1 inch fresh ginger, minced
- 2-3 green onions, chopped
- 1 tablespoon hoisin sauce
- 1 teaspoon sesame oil
- Salt and black pepper to taste

### DIRECTIONS

- 1. Marinate the Chicken:** In a bowl, combine diced chicken with soy sauce, rice vinegar, and cornstarch. Let marinate for 15-20 minutes.
- 2. Toast the Chilies:** Heat vegetable oil in a large skillet or wok over medium-high heat. Add dried red chilies and stir-fry for about 30 seconds until fragrant.
- 3. Cook the Chicken:** Add marinated chicken and cook 5-7 minutes until browned and fully cooked. Remove and set aside.
- 4. Saut  Vegetables:** In the same pan, saut  bell pepper, onion, garlic, and ginger for 2-3 minutes until tender but still crisp.
- 5. Combine Everything:** Return chicken to the pan. Stir in hoisin sauce, sesame oil, and roasted peanuts. Toss until everything is evenly coated.
- 6. Finish & Serve:** Season with salt and pepper if needed. Garnish with chopped green onions and serve hot over steamed rice or noodles.

### SWAPS & NOTES

Created by Jason Griffith for Chef Maniac, this quick and easy recipe delivers restaurant-quality flavor in just 35 minutes.

Adjust dried chilies for more or less heat.

Add a splash of chicken broth for a saucier version.

Cashews can replace peanuts if preferred.

### TIPS FOR SUCCESS

Use high heat for proper stir-frying.

Don't overcrowd the pan - cook chicken in batches if necessary.

Prep all ingredients before you start cooking (this dish moves quickly!).

Taste and adjust seasoning at the end.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-best-spicy-kung-pao-chicken-recipe/>