

Szechuan Chicken - Developed by Just Friends Media

Ingredients:

2 Tbsp. peanut oil (or vegetable oil)

1 Lb. Boneless skinless chicken breasts or chicken thigh cut into bite size pieces

2 Bell peppers, diced

½ Yellow onion, diced

⅓ Cups Culinary Tours Szechuan Style Peanut Sauce

⅓ Cups roasted peanuts

Directions:

In a large nonstick skillet heat 1 tablespoon of oil over medium high until hot. Add chicken and season well with salt and pepper. Cook turning a few times until the chicken is cooked through, about 6 minutes. Transfer to a plate and heat the other tablespoon of oil in the same skillet. Add onion and cook for 2 minutes then add bell pepper allow to cook another 2 minutes or so. Add chicken back into the pan. Stir all the ingredients together. Pour in Szechuan sauce to coat the chicken and vegetables. Cook until mixture is hot and well coated. Sprinkle peanuts over top and serve.