



EXCLUSIVE DINING EXPERIENCE WITH CELEBRITY CHEF

# MELISSA KING & DOMO

Tuesday, 14 December, 2021  
5:30-6:30 PM PST



## Kung Pao Chicken with Coconut Rice

Yield: 4 servings

Note: Be sure to have all your ingredients chopped and measured before we begin class.

### Ingredients:

- 1 pound boneless, skinless chicken thighs cut into ¾-inch cubes
- Plant based option: 1 packet of firm tofu, drain, pat dry, and cut into ¾-inch cubes
- 1 tablespoon toasted sesame oil
- 1 small yellow onion, cut into ½-inch dice
- 5 garlic cloves, finely minced
- 1 tablespoon finely minced or grated fresh ginger
- 1 red, orange, or yellow bell pepper, cut into ½-inch dice
- 1 celery stalk, cut into ½-inch dice
- 2 tablespoons roasted unsalted peanuts (can substitute with macadamia nuts or cashews), roughly chopped
- 7 to 8 whole dried tianjin or other Chinese chilies (can substitute with dried chile de arbol), cut or torn in half
- ¼ teaspoon whole Sichuan peppercorns
- 1 tablespoon canola or other neutral oil
- 2 scallions, cut into 1” batons

### For the chicken marinade:

- 1 tablespoon soy sauce
- 1 teaspoon toasted sesame oil
- 2 teaspoons Chinese shaoxing rice wine
- ½ teaspoon sugar
- ½ teaspoon cornstarch
- ⅛ teaspoon ground white pepper or black pepper

### For the Coconut Rice

- 1 cup jasmine rice
- ¾ cup coconut milk
- ¾ cup water

### For the Kung Pao sauce:

- 2 tablespoons Chinese shaoxing rice wine
- 2 teaspoons sugar
- ⅛ teaspoon ground white pepper or black pepper
- 1 tablespoon hoisin sauce
- 1 tablespoon dark aged soy sauce, optional
- 2 tablespoon Chinese Chinkiang black vinegar (can substitute with balsamic vinegar)

### Equipment

- Medium bowl (chicken)
- Large bowl (cooked vegetables)
- Wok or large pan
- Medium sauce pan or rice cooker (coconut rice)
- Mixing spoons or wooden spoons
- Cutting board x 1
- Sharp chef knife x 1
- Microplane, optional (ginger and garlic)

## Method

In a medium bowl, add the chicken marinade ingredients and mix to combine. Add the chicken and stir to coat. Set aside to marinate while you cook the coconut rice.

Place rice in a fine-mesh strainer and rinse under cold water until the water runs clear. If using a rice cooker, refer to the manufacturer’s instructions for your specific rice cooker. For stovetop method, in a medium sauce pan over medium-high heat, bring the rice, coconut milk, water, and a pinch of salt to a boil. Stir, cover with a lid, and reduce the heat to low. Cook, until all the liquid is absorbed and the rice is cooked through, 15 to 20 minutes. While the rice cooks, prepare the Kung Pao chicken.

In a hot wok or pan over high heat, add sesame oil followed by onions, garlic, and ginger and cook, stirring occasionally, until lightly colored and fragrant, about 1 minute. Add the peppers and celery and cook for an additional minute. Add peanuts, dried chilis, and Sichuan peppercorns and cook until fragrant, about 1 minute. Transfer the vegetable and spice mixture to a large bowl and return the empty pan to high heat.

Add canola oil to the hot wok or pan and saute chicken until seared on all sides and cooked through, 3 to 5 minutes. Return the vegetable and spice mixture back to the pan.

Add the Kung Pao sauce ingredients to the pan and cook, stirring occasionally, until the sauce thickens, 2 to 3 minutes. If the sauce is too thin, combine 2 teaspoons cornstarch with 1 tablespoon cold water in a small bowl to create a slurry. Pour the slurry into the pan and bring to a simmer, stirring occasionally, until you reach your desired consistency. Fold in the scallions and remove from heat. Serve immediately over coconut rice