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Ready In: **20 mins**

Prep: **20 mins**

Servings: **4**

# Kung Pao Chicken Stir Fry

**SAVE R**

Saved by 287

★★★★★ **4.89 (19)**

**Gluten free**

## Ingredients

- 2 Tbsp Wegmans Pure Olive Oil, divided
- 1/2 sweet red pepper, cored, seeded, 1-inch dice (about 1/2 cup)
- 1 (about 1/4 lb) zucchini, trimmed, 1-inch dice (about 1 cup)
- 1 bunch green onions, trimmed, white parts diced, green parts thinly sliced, divided
- 1/2 cup Wegmans Dry Roasted Unsalted Peanuts
- 1 pkg (about 1 lb) Wegmans Seasoned Chicken Breast Strips
- 1/2 cup Wegmans Kung Pao Sauce
- 1/2 Tbsp Wegmans Pure Toasted Sesame Oil



## Nutrition Information

Nutrition Information is per serving

<b>Protein</b>	21.g
<b>Added Sugar</b>	2.g
<b>Fiber</b>	3.g
<b>Carbohydrate</b>	14.g
<b>Sodium</b>	480.mg
<b>Cholesterol</b>	55.mg
<b>Saturated Fat</b>	4.g
<b>Fat</b>	22.g
<b>Calories</b>	330.

## Ingredients (8)

- Wegmans Pure Toasted Sesame Oil **\$3.49** / ea
- Green Squash (Zucchini) **\$0.88** / ea
- Wegmans Chicken Breast Strips, Seasoned **\$8.11** / ea

Wegmans 100% Mediterranean Blend Olive Oil, Pure  
**\$3.99** / ea



Wegmans Kung Pao Sauce  
**\$3.29** / ea



Wegmans Unsalted Dry Roasted Peanuts  
**\$2.49** / ea



Green Onions (Scallions)  
**\$0.99** / ea



Greenhouse Grown Red Sweet Peppers  
**\$1.88** / ea



## Directions

[VIEW STEP BY STEP](#)

1. Heat 1 Tbsp olive oil in stir-fry pan on HIGH until oil faintly smokes; add peppers and zucchini. Cook, stirring, 1 min. Add diced onions and peanuts; cook, stirring, 1 min. Remove from pan; set aside.
2. Heat remaining olive oil in pan on HIGH; add chicken. Cook, stirring to break up pieces, about 6 min until lightly browned and cooked through.
3. Return veggie mixture to pan; add sauce. Cook, stirring, 2 min. Add sliced onions and sesame oil; cook, stirring, 1 min.
4. Chef tip: To make seasoned chicken breast strips, place 1 lb chicken breast strips in small bowl. Add 3 Tbsp water, 1 Tbsp at a time, working in with hands until water is absorbed. Drizzle 1 Tbsp oil over chicken and work in with hands until absorbed. Sprinkle chicken with 1 1/2 Tbsp cornstarch; work in with hands until absorbed. Cover; chill 30 min before using in recipe.

## Reviews

★★★★★ 4.89 (19)

Enter Star Rating ⓘ



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5 ★	17
4 ★	2
3 ★	0
2 ★	0
1 ★	0

1-5 of 19 Reviews

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### Margaret

Reviews: 1

★★★★★ about 2 months ago

**Very good!**

I enjoyed this thoroughly. Will definitely make it again, and will try it with shrimp, as well. It's so easy. And it would be good enough to serve guests (when we are finally able to invite people over). I'm not a fan of REALLY hot food, and for me the spice level was perfect.

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**Jill**

Reviews: 3

★★★★★ about 1 year ago

**Very, Very Good!**

Loved this! Makes a large amount. Very tasty!

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**Jennifer**

Reviews: 1

★★★★★ about 1 year ago

**Easy peasy!**

Easy and delicious!

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Reviews: 1

★★★★★ about 1 year ago

**Kung Pao chicken**

delish!!!

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**LAURA**

Reviews: 1

★★★★★ about 1 year ago

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