

Ready In: 20 mins

Prep: 20 mins

Servings: 4

### 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

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

## Kung Pao Chicken Stir Fry

★★★★★ 4.89 (19)

Gluten free

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Saved by 287



### 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	
<b>\$3.99</b> / ea	
Wegmans Kung Pao Sauce	
<b>\$3.29</b> / ea	
Wegmans Unsalted Dry Roasted Peanuts	
<b>\$2.49</b> / ea	
Green Onions (Scallions)	
<b>\$0.99</b> / ea	
Greenhouse Grown Red Sweet Peppers	
<b>\$1.88</b> / ea	


Directions

VIEW STEP BY STEP

- 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.
- 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.
- Return veggie mixture to pan; add sauce. Cook, stirring, 2 min. Add sliced onions and sesame oil; cook, stirring, 1 min.
- 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)

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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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