

delicious dish

Kung Pao and Chow Mein Grocery, Tool List and Prep list

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
kung pao chicken (can be done with tofu or eggplant)	1½ pounds boneless chicken scaloppini (equivalent amount so cubed eggplant or tofu) Fresh ginger 6 green onions	Chicken stock Soy sauce Rice vinegar Cornstarch Toasted sesame oil Honey Grapeseed, sunflower or canola oil Chili flakes Shaoxing wine or mirin (dry sherry in a pinch) Chopped salted peanuts, optional	Wok or heavy bottomed large fry pan	Have all ingredient ready
easy weeknight chow mein	454 grams/1 pound chow mein noodles (I buy the fresh ones, see photo below) 8 green onion 1 cooking onion, sliced in ¼-inch slices 4 cups bean sprouts Optional Vegetable (I am not using any) 1-2 cups julienned peppers 1 package of enoki mushrooms Handful of baby bok choy	Light soy sauce Dark soy sauce (or replace with light soy sauce) Oyster sauce, vegetarian if necessary Sugar White pepper Neutral oil	Wok or heavy bottomed large fry pan Pot to boil noodles	Have all ingredient ready

Photo: Courtesy of RecipeTin Eats

