



## Hot & Spicy Chicken

**Servings: 4**

Preparation Time: 20 minutes

Start to Finish Time: 40 minutes

*HOT & SPICY !! An ideal blend of chicken, oriental spices and "HEAT" (not for the squimish).*

**3 tablespoons peanut oil, divided**

**1 pound chicken breast, skinless, boneless, cut into 1" strips**

**3 cloves garlic, minced**

**1 1-1/2" piece fresh ginger, peeled, minced (1 tablespoon)**

**1/4 teaspoon paprika**

**1/4 teaspoon Ancho chili powder**

**1/2 each red pepper, cored, seeded, 1/2-inch dice**

**1/2 each green bell pepper, cored, seeded, 1/2-inch dice**

**2 tablespoons water**

**1 tablespoon chili garlic sauce**

**1 each jalapeno pepper, cut into thin rings, shake off seeds**

**1/2 cup stir fry sauce**

**1/2 cup peanuts, dry-roasted, with salt**

**2 each green onions, trimmed, diced**

**SERVING SUGGESTION:** *Serve over rice.*



Heat 1 tablespoon peanut oil in stir-fry pan or wok on HIGH; add half the chicken. Cook, stirring occasionally, 4-5 minutes, until chicken is browned and cooked through.

Remove chicken; transfer to clean dish. Add additional 1 tablespoon peanut oil to pan on HIGH; repeat with remaining chicken. Remove chicken; transfer to clean dish; set aside.

Heat remaining tablespoon peanut oil on MED-LOW. Add garlic, ginger, paprika, and chili powder. Cook 1 minute, until fragrant.

Add red & green peppers and 2 tablespoons water. Cover; let steam 2 minutes.

Add chili sauce and jalapeno pepper to pan. Increase heat to HIGH. Cook, stirring, 1 minute.

Return chicken to pan; toss to coat. Cook 1 minute.

Add stir fry sauce; toss to coat. Cook 1 minute.

Remove from heat; garnish with peanuts and green onions.