



Ass Kickin' Peanut Chicken

2 boneless, skinless chicken breasts
1 egg white
1 Tbsp cornstarch
1 tsp sherry
1 tsp sesame oil (optional)
1/2 tsp sugar
1/3 cup cold water
2 Tbsp soy sauce
1 tsp cornstarch
3 Tbsp oil
1 tsp crushed red pepper
4 cloves garlic, minced
2 tsp grated ginger
1/2 cup of your favorite Ass Kickin' Peanuts
8 oz Chinese pea pods
4 cups cooked rice

Cut chicken into 1 inch pieces.

In a bowl, combine egg white, 1 Tbsp cornstarch, sherry, sesame oil, sugar and chicken pieces tossing to coat chicken with mixture. Set aside. In a small bowl, combine water, soy sauce, and 1 tsp cornstarch. Set aside.

Heat oil in wok or large skillet over high heat. Stir-fry red pepper, garlic and ginger for 15 - 30 seconds. Do not burn.

Add chicken pieces and stir - fry for 1 minute.

Stir in second cornstarch mixture and cook while stirring for 2 minutes or until thickened and bubbly.

Stir in Ass Kickin' Peanuts and pea pods and heat through.

Serve over hot, cooked rice.

Serves 4.