



KUNG PAO SAUCE

KUNG PAO CHICKEN

PREP TIME: 15 minutes **COOKING TIME:** 10 minutes

4 servings

INGREDIENTS:

1 lb Boneless Chicken Thigh Meat
2 oz (about 1/2 cup) Diced Red Bell Pepper (1/2" Squares)
2 oz (about 1/2 cup) Diced Green Onions
2 oz (about 3/4 cup) Diced Zucchini (1/2" Squares)
2 oz (about 1/3 cup) Peanuts
8 pcs Dry Whole Chili Peppers
1 Tbsp Cooking Oil
3/4 cup* Panda Express Kung Pao Sauce



*(Use 1/2 cup sauce for marinade and 1/4 cup for stir fry)

PREPARATION:

1. Diced chicken, red bell peppers, green onions, and zucchini (to size desired).
2. Marinade 1 lb Boneless Chicken Thigh Meat with 1/2 cup sauce. Cover and refrigerate for 30 mins.

DIRECTIONS:

1. Heat 1 Tbsp cooking oil in fry pan or wok.
2. Stir in whole chili peppers and cook till peppers turn dark in color.
3. Add marinated chicken. Stir fry till chicken is cooked.
4. Combine red bell peppers, green onions, and zucchinis to pan.
5. Pour 1/4 cup sauce into pan. Mix well with ingredients. Stir fry till sauce slightly thickens. Do not over boil sauce.
6. Mix in peanuts. Remove promptly.
7. Ready to serve with your favorite rice or noodles.





KUNG PAO SAUCE

STUFFED MUSHROOMS WITH KUNG PAO SAUCE

PREP TIME: 25 minutes COOKING TIME: 18 minutes

12 appetizer servings

INGREDIENTS:

24 Large Fresh Button or Crimini Mushrooms
1/2 lb Ground Pork or Turkey
2 Cloves Garlic, Minced
1/4 cup Unseasoned Dry Breadcrumbs
1/4 cup Thinly Sliced Green Onion
6 tbsp Panda Express Kung Pao Sauce, Divided
1 Large Egg



DIRECTIONS:

1. Heat oven to 400°F. Remove stems from mushrooms. Finely chop enough stems to measure 1/2 cup and discard any remaining stems or save for another use.
2. Cook ground pork with chopped stems and garlic in a medium skillet over medium-high heat until pork is no longer pink, about 5 minutes, stirring frequently. Remove from heat and stir in breadcrumbs, green onion, 3 tablespoons of the sauce and egg, mixing well.
3. Brush remaining 3 tablespoons of the sauce lightly over mushroom caps and place cap sides down in a shallow baking dish. Spoon a heaping tablespoon of the filling into each cap, pressing down lightly. Bake 15 to 18 minutes or until mushrooms are tender and filling is golden brown. Serve warm or at room temperature.



EASY EGG DROP SOUP

PREP TIME: 10 minutes COOKING TIME: 10 minutes

4 servings

INGREDIENTS:

3-1/2 cups Reduced Sodium Chicken Broth, Divided
1/4 cup Panda Express Kung Pao Sauce
2 tsp Cornstarch
2 Large Eggs, Beaten
1/4 cup Thinly Sliced Green Onion or Chopped Cilantro



DIRECTIONS:

1. Stir together 3 cups of the broth and sauce in a large saucepan over high heat until simmering. Reduce heat so that broth simmers gently.
2. Combine sauce and cornstarch, mixing until smooth; stir into broth mixture. Cook and stir 2 minutes or until soup thickens slightly. Stirring constantly in one direction, slowly pour egg mixture in a thin stream into soup.
3. Ladle into soup bowls; garnish with green onion or cilantro.



KUNG PAO SAUCE

EASY ASIAN KUNG PAO COLE SLAW

PREP TIME: 20 minutes COOKING TIME: 0 minutes

4 servings

INGREDIENTS:

4 cups Thinly Shredded and Chopped Napa or Savoy Cabbage
 1 cup Fresh Snow Pea Pods, Thinly Sliced Lengthwise
 1 Large Carrot, Shredded On Large Holes Of A Box Grater
 1/2 cup Thinly Sliced Green Onions
 1/4 cup Panda Express Kung Pao Sauce
 1 tbsp Dark Sesame Oil
 1/2 tsp Minced Fresh Ginger or 1/4 tsp Ground Ginger



DIRECTIONS:

1. Mix together cabbage, snow pea pods, carrot and green onions in a large bowl.
2. Mix together sauce, sesame oil and ginger. Add to cabbage mixture and toss well. Cover and refrigerate at least 30 minutes or up to 24 hours before serving.



KUNG PAO SHRIMP & VEGETABLE KABOBS

PREP TIME: 20 minutes COOKING TIME: 8 minutes

4 servings

INGREDIENTS:

16 Large Uncooked Shrimp, Peeled and Deveined
 1 Small Zucchini and 1 Small Yellow Squash, Cut Crosswise Into 1/2-inch Slices
 1 Red Bell Pepper, Cut Into 1-inch Chunks
 1/2 cup Red Onion Chunks or 4 Large Green Onions Cut Crosswise Into 1-inch Lengths
 1/3 cup Panda Express Kung Pao Sauce
 2 tbsp Dark Sesame Oil



DIRECTIONS:

1. Prepare grill to medium-high heat or have a ridged grill pan ready.
2. Alternately thread shrimp and vegetables onto metal skewers or soaked bamboo skewers. Mix sauce and oil and set aside.
3. Grill kabobs or cook in a preheated grill pan over medium-high heat for 2 minutes per side. Brush half of sauce mixture over kabobs, turn and cook for 2 minutes. Brush remaining sauce mixture over kabobs, turn and cook for 2 minutes or until shrimp are opaque and vegetables are crisp-tender.



KUNG PAO SAUCE

BEEF AND BROCCOLI STIR-FRY WITH KUNG PAO SAUCE

PREP TIME: 15 minutes **COOKING TIME:** 15 minutes **4 servings**

INGREDIENTS:

1 lb	Boneless Beef Sirloin Steak or Beef Tenderloin Tips, Cut Into Thin Slices, Slices Cut Into 1-1/2 Inch Pieces
3	Cloves Garlic, Minced
1/4 tsp	Salt
4 cups	Small Broccoli Florets
1 tbsp	Canola or Peanut Oil
1	Medium Onion or 1/2 Large Onion, Cut Into Thin Wedges
1/2 cup	Panda Express Kung Pao Sauce
3 cups	Hot Cooked Brown Rice or White Rice
1/4 cup	Thinly Sliced Green Onion or Chopped Cilantro



DIRECTIONS:

Toss beef with garlic and salt and set aside. Place broccoli in a microwave safe bowl with 1 tablespoon water. Cover and cook at high power 3 minutes. (Or, blanch broccoli in simmering water for 2 minutes.) Drain in a colander and rinse with cold water to stop the cooking.

Heat oil in a large deep skillet over medium-high heat until hot. Add onion and stir-fry 2 minutes. Add sauce and broccoli and stir-fry 3 to 4 minutes or until beef is barely pink in center and sauce thickens slightly. Serve over rice and garnish with green onion or cilantro.



KUNG PAO SAUCE "Quick Recipe Tips for Parties and Side Dishes"

Mix the sauce with creamy peanut butter for a dip for baby carrots, broccoli florets and chunks of red and yellow bell peppers.

Thaw frozen small meatballs and simmer covered in the sauce with a little broth or water until hot then keep warm in a small crockpot for serving as an appetizer.

Mix the sauce with melted butter and drizzle over hot cooked asparagus spears.

For Asian lettuce wraps, cook ground chicken with the sauce to taste, stir in diced water chestnuts or jicama and chopped fresh cilantro and wrap in Boston or romaine lettuce leaves.

For a quick, healthy-fat snack, cut a ripe avocado in half, spoon the sauce into the hollow where the pit was and use a spoon to scoop out the pulp getting a little of the sauce in each bite.