

## Earls Hunan Kung Pao

### Hunan Sauce

1/2	Cup	Soy Sauce
1/2	Cup	Vegetable Stock (Original: Chicken Stock)
2	Tbsp	Brown Sugar
2	Tbsp	Minced Ginger
2	Tbsp	Minced Garlic
2	Tbsp	Rice Vinegar
1	Tbsp	Sesame Oil
1	Tbsp	Cornstarch



- Mix all ingredients together and set aside. Stir well before adding to recipe.

*Can be prepared ahead and refrigerated up to 4 days. Stir well before use.*

### Preparing the Dish

1 1/2	lb.	Fresh Vegan Noodles (original: Fresh Chinese Egg Noodles)
2	Tbsp	Vegetable Oil, divided
2	-	Bird's Eye Chilies .... Or to taste.
8	oz.	Extra Firm Tofu, Cubed (Original: Diced Chicken Breast or Thigh)
1/2	Cup	Red Onion, Diced.
1/2	Cup	Red Pepper, Diced.
1/2	Cup	Carrots, Cut Diagonally 1/8" Thick.
1/2	Cup	Celery, Cut Diagonally 1/4" Thick.
2	Cup	Yu Choy, Chopped 1" Thick.
1	-	Hunan sauce, recipe below
1/4	Cup	Roasted Peanuts

- Bring a pot of salted water to a full boil over high heat. Blanch the noodles for 2 minutes, stirring well to loosen up the clumps of noodles.
- Drain the noodles immediately and flush them with cold water to stop cooking. Allow to drain and cool completely. Coat lightly with 1 tablespoon (15 mL) of vegetable oil to prevent sticking.
- Heat the remaining tablespoon (15 mL) of vegetable oil in a wok or non-stick skillet over high heat until it ripples.
- Add the desired amount of chilies to the oil and cook until blistered. Toss in the chicken and allow to sear on one side, separating each piece to ensure that the chicken cooks evenly, approximately 2 minutes. Flip each piece of chicken to sear the second side.
- Add the onion, pepper, carrots and celery, cooking for 2 minutes until the vegetables are blistered and begin to soften.
- Toss in the yu choy and continue cooking until it turns bright green from the heat, approximately 1 minute.
- Add the Hunan sauce and bring to a simmer.
- Push the chicken and vegetables to one side of the pan. Add the noodles to the empty side.
- Toss very well to coat each ingredient with sauce. The sauce will thicken slightly as the chicken and vegetables cook thoroughly. Check to see if the largest piece of chicken is cooked. The vegetables should be tender but not limp.
- Divide into bowls and garnish each bowl evenly with roasted peanuts.

**Yield:** Serves 2

**Comments:** *Recipe* [Earl's The Cookbook](#)  
*Source:*