



P.F. CHANG'S
HOME MENU

KUNG PAO STIR FRY

Chicken stir fried with colorful red and yellow bell peppers, crisp celery, crunchy peanuts and P.F. Chang's® bold and spicy Kung Pao Sauce, topped with scallions

30 MINUTES
PREP TIME

30 MINUTES
TOTAL TIME

4 SERVINGS
(ABOUT 1-1/4 CUPS EACH)

INGREDIENTS

2 tablespoons vegetable oil, divided

1 pound boneless skinless chicken breast, cut into bite-sized pieces

1/4 teaspoon kosher salt

1/8 teaspoon freshly cracked black pepper

2 teaspoons minced fresh garlic, divided

2 teaspoons minced fresh ginger, divided

1 cup chopped red bell pepper

1 cup chopped yellow bell pepper

1 cup sliced celery

1/2 cup dry roasted peanuts, half crushed

3/4 cup P.F. Chang's® Kung Pao Sauce

2 green onions, sliced (use both white and greens)

DIRECTIONS

STEP ONE

Heat 1 tablespoon vegetable oil in large skillet over medium-high heat. Add chicken to skillet, season with salt and pepper and cook until no longer pink, about 4 minutes. Add 1 teaspoon fresh garlic and ginger during last 30 seconds of cooking. Transfer to a clean bowl.

STEP TWO

Add the remaining tablespoon of oil, garlic, ginger, bell peppers and celery to skillet. Cook until lightly browned, about 3 minutes.

STEP THREE

Add chicken back to skillet, leaving any accumulated liquid in bowl behind. Add Kung Pao Sauce and peanuts to the skillet; cook until sauce is thickened, about 1 minute. Remove from heat, stir in green onions and serve.

COOK'S TIP

For extra heat, add 1 teaspoon crushed red chili flakes when cooking the vegetables.

NUTRITION INFORMATION

Amount Per Serving	% Daily Value*
Calories 399	
Total Fat 19g	30%
Saturated Fat 3g	15%
Cholesterol 72mg	24%
Sodium 994mg	41%
Carbohydrate 26g	9%
Dietary Fiber 3g	10%
Sugars 17g	2%
Protein 32g	63%
Vitamin A 27% • Vitamin C 217% • Calcium 5% • Iron 13%	
* Percent Daily Values are based on a 2,000 calorie diet.	