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Sichuan-Style Chicken with Peanuts

Sichuan Sauce

- 3 Tablespoons reduced-sodium chicken broth
- 1 Tablespoon tomato paste
- 2 Teaspoons rice vinegar, or balsamic vinegar
- 1 Teaspoon sugar
- 1 Teaspoon reduced-sodium soy sauce
- ½ Teaspoon sesame oil
- ¼ Teaspoon cornstarch
- ¼ Teaspoon crushed red pepper, plus more to taste

Chicken

- 1 Pound skinless, boneless chicken breast, or thighs, trimmed and cut into 1-inch cubes
- 1 Teaspoon rice wine, or dry sherry
- 1 Teaspoon reduced-sodium soy sauce
- 1 ½ Teaspoons cornstarch
- ½ Teaspoon minced garlic
- 1 Tablespoon canola oil
- 2 1/2-inch-thick slices ginger, smashed
- 2 Cups sugar snap peas, (8 ounces)
- ¼ Cup dry-roasted peanuts
- 1 Scallion, minced

- 1) To prepare Sichuan sauce: Whisk broth, tomato paste, vinegar, sugar, soy sauce, sesame oil, cornstarch and crushed red pepper to taste in a small bowl.
- 2) To prepare chicken: Combine chicken, rice wine (or sherry), soy sauce, cornstarch and garlic in a medium bowl; mix thoroughly.
- 3) Heat a 14-inch flat-bottomed wok or large skillet over high heat until a bead of water vaporizes within 1 to 2 seconds of contact. Swirl oil into the pan, add ginger and stir-fry for 10 seconds. Carefully add the chicken mixture, spreading it out. Cook until the chicken begins to brown, about 1 minute. Using a spatula, stir-fry for 30 seconds. Spread the chicken out again and cook for 30 seconds. Continue stir-frying until the chicken is lightly browned on all sides, 1 to 2 minutes. Add snap peas and stir-fry for 1 minute. Stir the Sichuan Sauce, swirl it into the pan and stir-fry until the chicken is just cooked through and the sauce is slightly thickened and glossy, 30 seconds to 1 minute. Transfer to a platter (discard the ginger) and sprinkle with peanuts and scallions. Serve immediately.

Makes 4 servings

