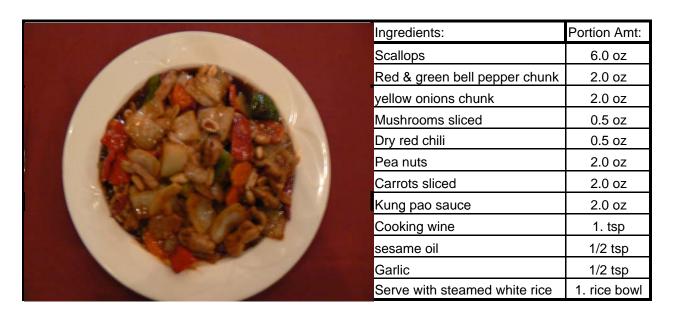
## **KUNG PAO CHICKEN**



## **Preparation:**

Fry the beef in boiling oil for 30 seconds. Remove the chicken and drain the oil from the frying pan. Heat two teaspoonfuls of oil in the wok. Add ground garlic and, chicken, sliced mushroom, red & green bell pepper, yellow onion ,dry red chili and sliced carrots. Stir fry 30 seconds. Finish with a sprinkle cooking wine and add hot sauce and oyster sauce and thicken with corn starch paste. Stir fry until they are mixed well. Finish with sesame oil. Remove to a serving plate and serve.