

## Kung Pao Chicken with Vegetables

1 egg white  
1 tablespoon cornstarch  
1 pound boneless, skinless chicken breast, cut into 1/2" chunks  
1/4 cup brown bean sauce (or black bean sauce)  
2 tablespoons hoisin sauce  
2 tablespoons rice vinegar  
4 teaspoons sherry  
2 teaspoons sugar  
1/4 cup water  
2-3 tablespoons vegetable oil  
2 carrots, sliced  
4 ounces mushrooms, sliced  
4 ounces sugar snap peas, cut in half crosswise  
1 clove garlic  
1/2 teaspoon crushed red pepper flakes  
1/2 cup cocktail peanuts

In a medium bowl, whisk together the egg white and cornstarch. Stir in chicken to coat and set aside. In another bowl, stir together the brown bean sauce, hoisin sauce, vinegar, sherry, sugar and water. In a large skillet or wok, heat the oil over high heat. Add the chicken and cook, stirring constantly until just done. Remove with a slotted spoon to a clean bowl. Pour off all but about 1 tablespoon of oil and add the carrots and mushrooms. Cook, stirring constantly for a couple of minutes, until carrots are almost tender. Add the peas, garlic and crushed red pepper. Cook for another couple of minutes until the peas are just slightly tender but still have some crunch. Add the chicken, sauce and peanuts and heat through. Serve over rice.