



Copyright 2019. The Food Fairy. All rights reserved.

Sichuan Dry-Fried Chicken with Veggies

Ingredients

2 tbsp cooking oil I prefer peanut oil for high heat wok cooking
1.5lbs boneless skinless chicken thighs cut into ½" cubes
1 bunch scallions, whites only sliced on a bias about ¼" thick
10 dried chilies shake out and discard seeds
1 bunch broccoli cut into bite sized pieces or about 2-3 cups any veggie you choose
2 Jalapenos seeded and sliced on a bias
6 cloves garlic chopped fine
An equivalent amount of ginger peeled & chopped fine
10 Sichuan peppercorns ground fine
3tbsp Sichuan Pixian Broad Bean Chile Paste
1 tbsp soy sauce
½ tbsp white sugar
Salt to taste

Preparation

Heat your wok with 1tbsp of the oil till nearly smoking and add the chicken in as flat a layer as possible. Leave undisturbed until the chicken has browned. Flip and repeat till chicken is cooked through and browned on several sides. Remove with a slotted spoon leaving any liquid in the wok.

Add the remaining tbsp of oil and the scallions, dried chilies, veggies, and jalapenos cooking over high heat till you see black spots appear. Then add the garlic and ginger tossing quickly for 30 seconds or until nice and fragrant.

Add the ground Sichuan pepper tossing to incorporate for another 30 seconds before adding the remaining ingredients until evenly coated, taste and season with salt if you desire.

Remove from heat and serve over rice or by itself.