

Kung Pao Rice Bowl



Ingredients

Kung Pao Sauce

- 2 tablespoons balsamic vinegar
- 4 teaspoons cornstarch

- 2 tablespoons soy sauce
- 2 teaspoons sesame oil
- 2 tablespoons Sriracha

Rice Bowl

- 1 lb chicken breast, diced
- clove garlic, diced

- Azteca Taco Salad Shells (in refrigerated section)
- ½ cup peanuts
- 1 red pepper, chopped

Directions

Combine all ingredients for sauce in a bowl until cornstarch is dissolved.

Mix half of the sauce with the uncooked chicken, and let marinate in the refrigerator for at least 30 minutes. Set the other half of the sauce aside.

While chicken is marinating, cook Azteca Taco Salad Shells according to package directions.

In a large skillet or wok over medium heat, add chopped red pepper and cook for 4-5 minutes. Add garlic and chicken, and cook until no longer pink, about 5-6 minutes.

Lower heat to simmer and pour in the remaining sauce and peanuts to coat chicken and vegetables. Allow sauce to thicken for 1-2 minutes.

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Remove from heat and top with diced pineapple or your favorite vegetables.

Serve in a warm Azteca Taco Salad Shell over rice prepared your favorite way.