

# KUNG PAO CHICKPEAS

**Prep time:** 30 mins

**Cook time:** 6 mins

**Total time:** 36 mins

**Serves:** 4 servings

*Your favorite takeout Kung Pao dish, gone vegan!! Hearty, satisfying, and deliciously spicy... you'll be amazed at the fantastic flavor of this dish!*



## **INGREDIENTS**

### **Marinade:**

- 2 Tbsp reduced-sodium soy sauce
- 2 Tbsp rice wine vinegar
- 1 lime, zested and juiced
- 1 Tbsp agave or honey
- 1 Tbsp coconut oil, melted (or vegetable oil)
- 1 Tbsp cornstarch
- 1 (14.5 ounce) can chickpeas, drained and rinsed well

### **Stir-Fry:**

- 2 Tbsp coconut oil (or vegetable)
- 3 garlic cloves, minced
- 1 (1 inch) section of fresh ginger, grated
- 1/2 tsp crushed red pepper
- 1/2 cup peanuts
- 3 tablespoons minced garlic
- 2 tablespoon minced ginger
- 2 tablespoons sambal oelek (garlic chili paste)
- 1 cup naturally brewed dark soy sauce
- 4 tablespoons sugar
- 1/2 cup naturally brewed rice vinegar
- 1 tablespoon cornstarch with 1 tablespoon water for a slurry
- Grapeseed or canola oil for cooking
- Kosher salt and freshly ground black pepper

### **Garnish:**

- Green onions, thinly sliced
- Red pepper, sliced
- Peanuts
- Cilantro
- Red cabbage
- Sesame seeds

## **INSTRUCTIONS**

Combine all the ingredients for the marinade in a bowl. Add the chickpeas to the marinade, and stir. Cover and marinate for at least 30 minutes.

In a large skillet or wok over medium heat, add the coconut oil, the marinated chickpeas and the remaining stir fry ingredients.

Sauté for about 6 to 10 minutes, until the chickpeas have caramelized to your liking.

Serve over rice and garnish as desired.

