



Making the chicken that makes your menu.™



Kung Pao Dittie

Great ideas from the Chefs at Brakebush



The Recipe

6 pieces 6262 Brakebush Wing Dittie

- ¾ oz. Asian Menu Sesame Garlic Sauce
- ¾ oz. Asian Menu Orange Ginger Sauce
- ½ oz. Peanut, lightly salted (chopped)
- ¼ oz. Yellow onion (cut in ½ inch square)
- ¼ oz. Green pepper (cut in ½ inch square)
- ¼ oz. Yellow pepper (cut in ½ inch square)
- ¼ oz. Red pepper (cut in ½ inch square)
- ¼ oz. Green onion (cut in 1 inch pieces)
- ½ tsp. Vegetable oil

Method:

1. Fry wings to an internal temperature of 165 degrees per specifications.
2. In a skillet or Wok heat oil and stir fry onion and peppers about 30 seconds (high heat).
3. Add sauce, nuts and wings to coat chicken and vegetables. Let thicken slightly.
4. Finish with chopped green onion and serve atop some crispy style Asian noodles.

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Kung Pao Dittie



#1 Ingredients:

6262 Wing Ditties (fried)
Asian Menu Sesame Garlic Sauce
Asian Menu Orange Ginger Sauce
Peanuts
Yellow onion
Green pepper
Yellow pepper
Red pepper
Green onion
Vegetable oil



#2

In a skillet or Wok heat oil and stir fry onion and peppers about 30 seconds (high heat).



#3

Add sauce, nuts and wings to coat chicken and vegetables. Let thicken slightly.



#4

Finish with chopped green onion and serve atop some crispy style Asian noodles.