

# Chinese Cooking Class Series #8

## Cashew Chicken & Kung Pao Shrimp

美國內布拉斯加—林肯大學



# 孔子學院

## Confucius Institute

University of Nebraska - Lincoln

in partnership with

Xi'an Jiaotong University, Xi'an, China



Cashew Chicken is a favorite dish of past class participants. This easy-to-make Chinese-American dish combines chicken, cashew nuts and a thick sauce. Slightly sweet cashew nuts enhance the flavor of delicate white meat, no wonder it is a popular dish in Chinese restaurants. We will add some vegetables, like bell peppers, to make the dish more appealing.

Another dish is Kung Pao Shrimp. This spicy stir fry dish is a classic in Szechuan cuisine. The original version uses chicken as its primary ingredient. There are variations using pork, beef or shrimp as main ingredients. The traditional Kung Pao dish has Szechuan peppercorns and chili peppers to give its hot and numbing flavor. We will cook the Westernized Kung Pao Shrimp without the peppercorns in class.

In the Monday August 26 class, you will learn how to cook these two dishes with our step-by-step recipes, instructions, demonstrations and hands-on experience. You will have the opportunity to taste the food cooked in class. Instructors from Confucius Institute will teach the class. Please contact Angela Rystrom to register the class in August.

<b>Time:</b>	August 26, 2013, 6:00 pm – 7:30 pm
<b>Location:</b>	Cooking Lab, Room 206, Leverton Hall, UNL East Campus
<b>Fee:</b>	\$30, nonrefundable (includes course materials, handouts, tasting food, and drinks)

<b>For registration contact:</b>	Angela Rystrom (402) 472-5370 arystrom2@unl.edu
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*Promoting Chinese Language  
Teaching and Culture Exchange*