

Rich and delicious Cashew Chicken Recipe

Ingredients

- 1 pound (boneless, skinless) chicken, cut in one inch cubes
- 2 tablespoons corn starch
- 2 tablespoons oil
- 2 teaspoons minced garlic
- 8 green onions, coarsely chopped. Separate white part from green.
- 3 tablespoons rice vinegar
- 1/3 cup hoisin sauce
- ½ cup cashews, lightly chopped (raw or salted- depending on your taste)



Preparation

- ✓ Put the cubed chicken and cornstarch in a large plastic bag. Seal and shake until all the chicken is coated.
- ✓ Heat the oil to medium high in a large fry pan and cook chicken until no pink remains and the outside is golden. Sprinkle with salt and pepper.
- ✓ Add the garlic and the white part of the onions, and cook until tender.
- ✓ Add the rice vinegar and cook until it evaporates (about a minute).
- ✓ Add the hoisin sauce and 1/3 cup of water, along with the remaining green onions and cashews. Stir to coat all ingredients.
- ✓ Let simmer, covered, about 5 minutes. Serve over rice, if desired.