

Thai Cashew Nut Chicken Recipe

Ingredients

- 80 g (2/3 cup) un-roasted cashew nuts
- 4 dry spur chillies, remove seeds and soak in water to soften then slice
- 400 g (2 cups) skinless boneless chicken cut into bite size pieces
- 2 tablespoons oyster sauce
- 2 tablespoons Thai roasted chili paste
- 4 tablespoons chicken stock
- 4 Spring onions, cut into about 2.5 cm lengths
- 1-2 Garlic cloves, crushed and chopped
- Pinch of salt, white pepper, sugar or a small splash of soy sauce to taste (only if desired)
- 2-3 tablespoons vegetable oil
- Garlic flowers or fresh red chillies optional as garnish



Instructions

1. Heat oil over low heat in a wok style frying pan.
2. Stir-fry the dry chillies for about 1 minute, remove from pan, drain and set aside.
3. In same pan stir fry the cashew nuts until they are nice and golden color, remove from pan drain and set aside.
4. Stir-fry the chicken and garlic at high heat until golden yet tender; add your oyster sauce and roasted chilli paste mix well.
5. Add stock and cook for a few more minutes (about 2-3 minutes) to create your sauce.
6. Add cashew nuts, chilis and spring onions and stir well for about 1 minute or so, remove from heat and add to plate.

Garnish with fresh chillies and garlic-flowers optional.
Serve this dish over rice and enjoy!