

Cashew Chicken Recipe

Ingredients

1 tablespoon rice vinegar
1 tablespoon brown sugar
1 tablespoon oyster sauce
1/2 teaspoon sesame oil
1/2 cup low-sodium soy sauce
3 tablespoons chopped fresh ginger
6 boneless, skinless chicken thighs, cut into small cubes
Kosher salt and freshly ground black pepper
3 tablespoons vegetable oil
2 cloves garlic, minced
1 green bell pepper, cut into small cubes
1/4 cup dry sherry
2 tablespoons cornstarch
1 cup whole roasted, unsalted cashews
1/3 cup water chestnuts, chopped
2 scallions, thinly sliced



Preparation

In a bowl, combine the vinegar, brown sugar, oyster sauce, sesame oil, 1/4 cup of the soy sauce and 1 tablespoon of the ginger. Set aside.

Season the chicken with salt and pepper. Heat the vegetable oil in a large skillet over medium-high heat. Add the chicken and saute until cooked through, 5 to 7 minutes.

In the same skillet, stir-fry the garlic, bell peppers and remaining 2 tablespoons ginger, keeping them crisp-tender. Deglaze the skillet with the sherry and scrape up any brown bits. Add the reserved soy mixture and cook until the mixture boils, about 1 minute. Whisk together the cornstarch and remaining 1/4 cup soy in a small bowl, then stir the slurry into the skillet. Add the cashews and water chestnuts. Add 1/4 cup water to thin the sauce. Cook for another minute.

Serve garnished with the scallions and cilantro.