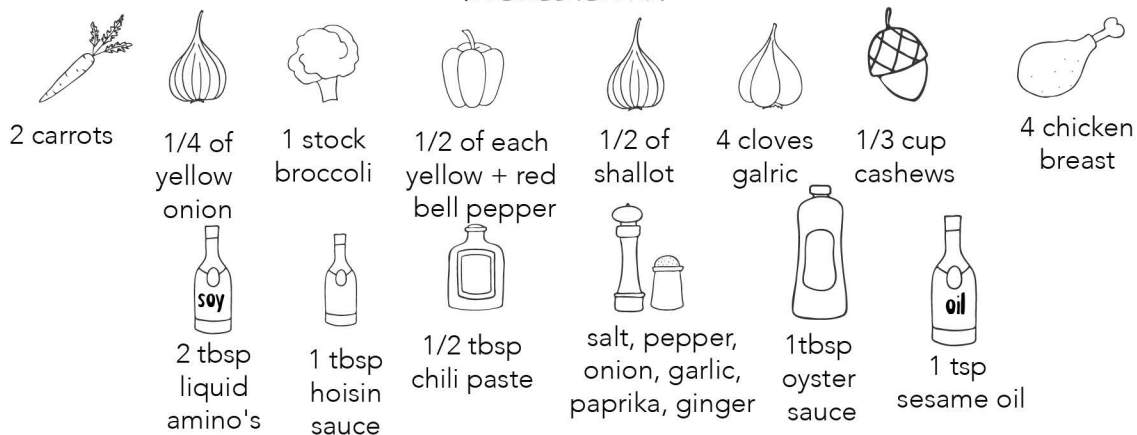




CASHEW CHICKEN



INGREDIENTS:



DIRECTIONS:

Mise en place

- Cut up all the veggies and set aside
 - Wash and cut chicken, season and set aside
 - Chop Cashews and set aside
1. Add seasoning and sesame oil to chicken and mix.
 2. Once chicken is seasoned, add in egg white and cornstarch and mix
 3. In a shallow pan, add 1/4 cup vegetable oil and bring to high heat
 4. Shallow fry chicken until golden brown on each side and remove from pan
 5. Dump the oil out of pan except for about 1 tbsp. Place back on stove
 6. Add in all of the vegetables and cook for about 5 minutes. Add chicken back in and the chopped cashews
 7. Add in sauce elements: hoisin, oyster sauce, chili paste, liquid aminos and a pinch of salt
 8. Mix until well combined
 9. Serve over rice of choice and enjoy!

servings: 4

wongbites.com/blog/cashew-chicken