



Thai Cashew Chicken

Ingredients:

- 1 lb (450g) boneless, skinless chicken thighs, cut into bite-sized pieces
- 1/2 cup unsalted roasted cashews
- 1 small onion, diced
- 1 red bell pepper, chopped
- 1 green bell pepper, chopped
- 2 cloves garlic, minced
- 2 tbsp vegetable oil
- 2 green onions, sliced (for garnish)

For the Sauce:

- 3 tbsp soy sauce
- 2 tbsp oyster sauce
- 1 tbsp hoisin sauce
- 1 tbsp rice vinegar
- 1 tbsp brown sugar
- 1 tsp sesame oil
- 1 tbsp cornstarch mixed with 2 tbsp water (slurry)

Directions:

In a small bowl, whisk together soy sauce, oyster sauce, hoisin sauce, rice vinegar, brown sugar, sesame oil, and cornstarch slurry. Set aside.

Heat 1 tablespoon of vegetable oil in a large skillet or wok over medium-high heat. Add the chicken and cook for 5-7 minutes until golden brown and cooked through. Remove the chicken from the pan and set aside.

Add the remaining tablespoon of oil to the skillet. Toss in the onion, red bell pepper, green bell pepper, and garlic. Sauté for 3-4 minutes until the vegetables are tender but still crisp.

Return the cooked chicken to the skillet, followed by the sauce. Stir well to coat the chicken and vegetables evenly. Let the sauce simmer for 2-3 minutes until thickened.

Add the roasted cashews and stir to combine.

Serve hot over steamed rice or noodles, garnished with sliced green onions.

Prep Time: 15 minutes | Cooking Time: 15 minutes | Total Time: 30 minutes

Kcal: 350 kcal | Servings: 4