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Chicken Cashew Nut Stir Fry

Ingredients

2oz. cup raw cashew nuts
1fl oz. oil
3 thai chillies, chopped with seeds removed
1 clove garlic, crushed
1lb. chicken, white meat, cubed
Salt and pepper to taste
1 small can bamboo shoots
2fl oz. fish sauce
0.5oz. sugar
2fl oz. soy sauce
4 spring onions chopped

Servings

4

Person

Preparation Time

10

min

Cooking Time

10

min

Preparation

- 1 Stir fry the cashews in the oil in a wok for 1-2 minutes until golden. Remove the cashews and set aside for later. Leave the oil in the wok
- 2 Add the chillies and garlic and stir fry for about a minute
- 3 Season the chicken with salt and pepper and add to the chili and garlic wok. Add the bamboo shoots and stir fry until the chicken has cooked through
- 4 Add the fish sauce, sugar and soy sauce and simmer for 5 minutes
- 5 Add the cashews and spring onions and stir fry for an additional couple of minutes
- 6 Serve hot.

Cooks Note

Preparation time: 10 minutes; Cooking time: 10 minutes; Serves 4
