

Chicken with Cashews Recipe

Ingredients:

300 g boneless chicken thighs or breast, cut into cubes

1/4 cup peanut oil

2/3 cup raw cashews or roasted cashews

1 thumb-length ginger, sliced

15 snow peas, remove strings

Marinade:

1 teaspoon light soy sauce

1 teaspoon cornflour

1 teaspoon rice wine or dry sherry

1/2 teaspoon sugar

Sauce:

1/4 cup chicken stock or water

1 teaspoon light soy sauce

1 teaspoon cornflour

1 teaspoon rice wine or dry sherry

1/2 teaspoon sugar

Method:

Mix chicken cubes thoroughly in marinade of light soy sauce, cornflour, rice wine and sugar.

Leave for 15 minutes or so. Combine sauce ingredients - stock, light soy sauce, cornflour, rice wine and sugar in a bowl. Mix well and set aside. Heat oil in a wok over medium heat and fry the cashews for about 2 minutes until golden. Use a slotted spoon to remove the nuts. Set aside.

Omit this step if you use roasted cashews. Remove all but 2 tablespoons of the oil. Add the ginger and fry until fragrant. Add chicken and snow peas. Cook, adding a splash of water to moisten.

After a few minutes, add sauce, stirring constantly until thickened. Return cashews to the wok.

Stir well. Serve chicken with hot white rice.

Note: You can use walnuts instead of cashews and substitute the snow peas with green peppers.