



Thai Food Recipe Cashew Nuts with Chicken (Served 2)

Ingredients

- Chicken Breast sliced 1" 1 cup
- Cashewnut unsalred 1 cup
- Sliced Mushroom ¼ cup
- Sliced Onion ¼ cup
- Sliced Green Onion ¼ cup
- Dried Chillis 1 ½ tablespoons
- Crispy Flour ¼ cup
- Cookig Oil 2 tablespoons

Seasoning Ingredients

- Oyster Sauce 3 teaspoons
- Seasoning sauce 2 teaspoons
- Rosted Chilli Paste 1 tablespoon
- Sugar 1 teaspoon

Cooking Instructions

1. In the mixing bowl, dust chicken with crispy flour or tapioca flour and leave it for 5 minutes..
2. Over the medium to low heat, add cooking oil and fry cashew nuts and dried chillies until golden. Lift all from the wok.
3. Use left over oil and fry chicken until crispy outside and then lift from the wok.
4. Still use remain oil over medium heat. Add onion and fry until soften and then add mushroom and stir together until mushroom soften.
5. Add all the seasonong sauce and mix well and add all the chicken, nuts and dried chillies.
6. Stir until seasoning sauce thick and well mix into all in gredients and then add sliced green onion and stir for half minute.
7. Lift onto a serving plate and spring with pepper if needed.