

Chicken and Cashew Nut

Sauce (Serves 1)

Vegetable Oil	1 Tablespoon
Garlic	2 Cloves, Finely Chopped
Chilli Paste	½ Tablespoon
Fish Sauce	1 Tablespoon
Water	2-3 Tablespoons
Sugar	½ Teaspoon
Thai Dried Chillis	2 – 3 Small
Cashew Nuts	1 Tablespoon

Vegetables

Onion	½ Small Onion, Finely Sliced
Carrot	½ Cup, Finely Sliced
Baby Corn	½ Cup, Finely Sliced
Spring Onion	¼ Cup, Finely Sliced

Meat & Marinade

Chicken	100 Grams, Finely Sliced
Chinese Whiskey	1 Teaspoon
Oyster Sauce	1 Teaspoon
Flour	2 Teaspoons

Half an hour prior to cooking, marinate your chicken in the Chinese whiskey and oyster sauce and set aside.

Start by heating the vegetable oil in the fry pan. Add the dried chillies and cashew nuts, frying until a light brown colour – this will only take a few seconds. Take out and set aside.

Add flour to your chicken and coat evenly before adding to pan, letting it fry evenly until brown before turning over and finishing off.

Push the chicken to the side, add garlic to the oil and fry until fragrant. Add the chicken back in and mix.

Add vegetables (except the spring onion) and cook for a few minutes until they start to become soft.

Add the combined chilli paste, fish sauce and water into the pan. Add sugar and a touch more water to extend the sauce and combine well.

Add the dried chillies and cashew nuts back into the pan and combine.

Garnish with spring onion, and serve with jasmine rice.

