

Chicken with Chilies & Cashews Recipe



Ingredients

- 2 Tbsp oil
- 6 whole small dried red chillies
- 200 gm boneless chicken flattened and sliced very thin and long
- 1 Tbsp finely chopped garlic
- 1 Tbsp oyster sauce
- 1 Tbsp fish sauce
- 1/2 tsp sugar or stevia
- 1 tsp roasted chilli paste
- 3 Tbsp chicken stock
- 50 gm roasted unsalted cashew nuts
- 2 spring onions cut in 2.5 cm pieces
- 1 red capsicum sliced-optional
- Spring onion green to garnish

Instructions

1. Heat 1tbsp oil in a wok. Stir fry chillies till cooked but not burnt and remove and keep it aside
2. Stir fry garlic in the remaining oil until golden
3. Add chicken slices, oyster and fish sauces, sugar and roasted chilli paste. Stir fry until chicken is cooked
4. Lower the heat and add stock and cook 2-3 minutes stirring
5. Add cashews, nuts, spring onion white, red chillies and capsicum when the chicken is thoroughly cooked. Stir well
6. Garnish with green spring onion and serve hot