

Chicken with Cashews

Recipe By *Dining In*



Cooking and Prep:  45
m

Serves:  3

Contains: 

Preference: Meat

Very tasty, with a slightly Oriental flavor.

Difficulty: Easy

Source: Dining In

Cuisines: Asian, Chinese

Ingredients (14)

Main ingredients

- 1/8 teaspoon dried ginger, or 1 cube **Dorot Gardens Frozen Ginger**
- 1 egg white
- 5 teaspoons cornstarch
- 1/8 teaspoon salt
- 2 whole chicken breasts, cubed
- 2 tablespoons **Tio Pepe** or other sherry
- 1 tablespoon **Gefen Soy Sauce**

- 1 tablespoon corn syrup
 - 1 and 1/2 teaspoons vinegar
 - oil, for frying
 - 1/4 cup diced green pepper
 - 1/4 cup cashews
 - 1 tablespoon scallions
 - 1 clove garlic
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Start Cooking

Make the Chicken

1. Mix egg white, three teaspoons cornstarch, and salt. Coat chicken and set aside.
2. For sauce, mix sherry, soy sauce, corn syrup, vinegar, and remaining two teaspoons cornstarch. Set aside.
3. Heat oil in large frying pan. Add chicken, stirring until completely cooked through and white. Stir in green pepper and cashews. Remove entire mixture from frying pan to another dish. Drain oil.
4. Return frying pan to heat with one tablespoon oil. Add scallions, garlic, and ginger and sauté for one minute.
5. Add chicken with sauce. Bring to a boil, stirring gently, and boil for one minute.

Credits

Styling and Photography by Chavi Feldman