

# Cashew Chicken



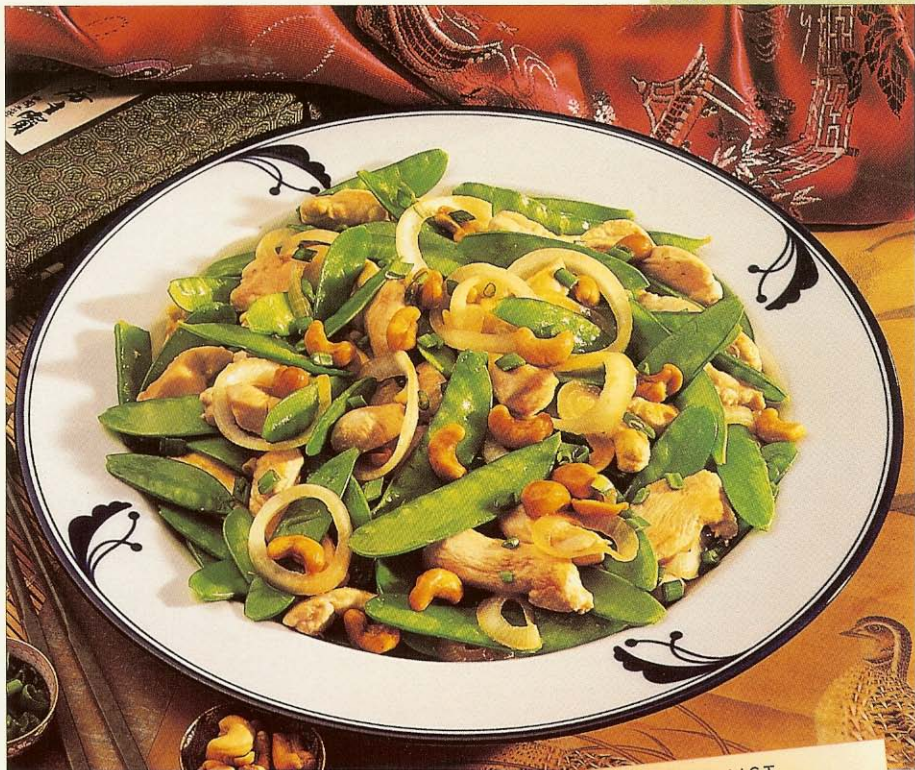
PREPARATION TIME  
10 minutes



COOKING TIME  
10 minutes



PERFECT PARTNER  
steamed white rice



Roasted cashews can be expensive. Try buying slivered almonds and toasting them in a toaster oven or under the broiler until golden and use them in place of the cashews.

## SHOPPING LIST

- chicken • cashews
- chicken broth • soy sauce
- snow peas • green onions

## ON HAND

- garlic • onion • oil
- cornstarch

## INGREDIENTS

- 4 skinless, boneless chicken breasts (4 ounces each)
- 2 tablespoons soy sauce
- 1/2 cup chicken broth
- 1 tablespoon cornstarch
- 2 tablespoons vegetable oil, divided
- 1 clove garlic, minced
- 1 medium onion, sliced
- 1/2 cup roasted cashews
- 1 cup fresh snow peas
- 2 green onions, thinly sliced

SERVES 4

## COOKIN' *Express*

- Cutting chicken into thin strips is easier if you place the chicken breasts in the freezer for 30 to 45 minutes, just until they are firm but not frozen solid.
- Using a nonstick skillet or wok will make cleanup a breeze.

### Make Ahead

You can prepare this recipe through step 2 up to 4 hours ahead. Refrigerate until ready to use.

### ◆ VARIATION

*For a tasty combination, add drained mandarin oranges and steamed broccoli in step 4 when adding the broth.*

**1** Cut chicken into thin strips about 2 inches long and set aside. Blend soy sauce, broth and cornstarch in a small bowl; set aside.



**2** Heat 1 tablespoon of oil in a wok or large heavy skillet over high heat. Add chicken. Stir-fry for 3 minutes or until no longer pink. Remove from wok with slotted spoon.

**3** Add remaining oil. Stir-fry garlic, onion, cashews and snow peas for 3 minutes or until snow peas are tender-crisp. Return chicken to wok.



**4** Stir broth mixture into wok. Stir-fry for 2 minutes or until sauce is clear and chicken is heated through. Sprinkle with green onion slices. Serve immediately.