

# Easy Cashew Chicken



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Easy Cashew Chicken – Forget the takeout and cook in with this super easy Chinese-American dish. It's simple, flavorful, and also great the next day if you have any left over.

### Ingredients

3 tablespoons Hoisin sauce

$\frac{1}{2}$  teaspoon chili garlic sauce

3 tablespoons water

1  $\frac{1}{2}$  lbs. boneless, skinless chicken thighs , cut into 1-inch pieces

1 tablespoon cornstarch

salt and pepper

1  $\frac{1}{2}$  tablespoons vegetable oil

1 small sweet onion, cut into 1-inch pieces

4 cloves garlic, minced  
2 tablespoons rice vinegar  
6 scallions, diced  
 $\frac{3}{4}$  cup unsalted, roasted cashews  
cooked white rice, for serving

#### Method

1. In a small bowl, whisk together the hoisin, chili garlic sauce, and water. Set aside.
2. In a medium bowl, toss the chicken with the cornstarch until the chicken is coated, season with a few grinds of salt and pepper.
3. In a large nonstick pan, heat the oil over medium-high heat. Saute the chicken, tossing often, until browned and cooked, about 10 minutes. Add the onion, cook for 3 minutes until soft and translucent, stirring frequently. Add garlic and cook for 15 seconds until fragrant. Add the rice vinegar and deglaze the pan, scraping up any brown bits, about 1 minute.
4. Reduce heat to medium-low. Add the hoisin mixture; cook, tossing to combine and warm through, about 1 more minute.
5. Remove from heat and stir in the scallions and cashews. Taste, season with a little more salt and pepper, if necessary. Serve over cooked, hot white rice.

#### Prep

- Prep: 15 Minutes
- Cook: 15 Minutes
- Total Time: 30 Minutes

Source: Belly Full (4 servings)