

Sweet and Spicy Cashew Chicken

By The Canadian Living Test Kitchen

- Preparation time: **15 minutes**
- Total time : **10 minutes**

This recipe makes 4 servings

Crunchy cashews, sweet red peppers and succulent chicken make up this stir-fry that's ready in just 25 minutes.

Ingredients

- 1/2 cup (125 mL) sodium-reduced [chicken broth](#)
- 3 tbsp (45 mL) [oyster sauce](#)
- 1 tbsp (15 mL) [granulated sugar](#)
- 1 tbsp (15 mL) [cornstarch](#)
- 1 tbsp (15 mL) white [vinegar](#)
- 2 tbsp (30 mL) [vegetable oil](#)
- 1 lb (454 g) boneless skinless [chicken](#) breasts, cut in chunks
- 1/4 tsp (1 mL) [salt](#)
- 1/4 tsp (1 mL) [pepper](#)
- 2 [sweet red peppers](#), chopped
- 2 [onions](#), chopped
- 1 tsp (5 mL) Thai chili paste or [sambal](#) oelek
- 1/2 cup (125 mL) roasted unsalted cashews
- 3 [green onions](#), chopped

Preparation

Whisk together chicken broth, oyster sauce, sugar, cornstarch and vinegar; set aside.

In wok, heat half of the oil over medium-high heat; stir-fry chicken, salt and pepper until golden, about 4 minutes. Transfer to plate.

Add remaining oil to wok; stir-fry red peppers, onions and chili paste for 3 minutes. Return chicken and any juices to wok; stir-fry until no longer pink inside, about 1 minute.

Add cornstarch mixture; stir-fry for 1 minute. Add cashews and green onions; stir-fry for 1 minute.

Source : Canadian Living Magazine: February 2011

http://www.canadianliving.com/food/quick_and_easy/sweet_and_spicy_cashew_chicken.php