

Making Chinese Chicken and Cashew

Ingredients

Sauce:

- 1 tbsp cornstarch
- 3 tbsp soy sauce
- 3 tbsp Chinese cooking wine
- 3 tbsp oyster sauce
- 2 tsp sesame oil

Chicken:

- 6 chicken breasts
- 2 tbsp vegetable oil
- 3 minced garlic cloves
- 6 tbsp water
- 3/4 cup roasted cashews

Instructions

To make the sauce: Mix the cornstarch and soy sauce until there's no lumps. Then add the remaining sauce ingredients and mix.

Marinate: Put 2 tbsp of the sauce into the chicken and mix to coat. Set aside for around 10 minutes.

Cook: Heat oil over high heat in a wok. Add the garlic and cook for 1 minute.

Add the chicken and cook for 3 minutes.

Add the sauce and the water. Bring to simmer and cook, stirring, for 1 minute or until the sauce thickens.

Stir in as many cashews as wanted.

Serve immediately with rice.

And enjoy!!