

Brian Wallace's Recipe Collection

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Brian Wallace's Cookbook

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- All-Purpose Dry Rub
- Brian's Thai Sweet Chili Paste
- Homemade Country Style BBQ Sauce

Thai Cashew Chicken Stir Fry

Ingredients:

- 1 lb chicken breast fillets, cut into bite-sized pieces
- ½ cup cornstarch
- Sea salt
- Vegetable oil for deep frying, plus 1 tbsp extra
- 3 garlic cloves, roughly chopped
- 1 onion, sliced
- ½ cup raw cashews
- 2 bell peppers, cut into bite-sized pieces
- 2 dried red chillies, cut into bite-sized pieces
- ¼ cup sliced spring onion

Instructions:

1. To make the stir-fry sauce, whisk the ingredients together in a small bowl.
2. Fill a saucepan or wok to about ¼ capacity with vegetable oil. Heat over high heat to 325°F.
3. Season chicken with salt and toss with cornflour. Shake off excess flour.
4. Cook chicken in batches for 3-4 minutes until just sealed. Transfer to paper towel-lined tray.
5. Heat 1 tbsp oil in clean wok over medium-high heat. Add garlic and onion, stir-fry 30 seconds.
6. Add cashews and dried chillies, stir-fry another 30 seconds until cashews start to brown.
7. Add peppers, stir-fry 1 minute. Add chicken and sauce, cook 2-3 minutes until thickened.
8. Toss through spring onions and serve.