



THAI STIR-FRIED CHICKEN WITH CASHEWS

30 MINUTES

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tir-fried chicken with cashews is a Thai classic. Our version using mostly pantry staples and can be on the table in about 30 minutes. The

chicken marinates for 15 minutes before cooking—use this time to prep the bell pepper and scallions. Serve the stir-fry with steamed jasmine rice.

Don't discard the marinade after draining the chicken. It's mixed with ¼ cup water and becomes a sauce that lightly coats the chicken and vegetables.

INGREDIENTS

5	MEDIUM GARLIC CLOVES, FINELY GRATED
3	TABLESPOONS FISH SAUCE
2	TABLESPOONS SOY SAUCE
2	TEASPOONS WHITE SUGAR
2	TEASPOONS CORNSTARCH
½	TEASPOON RED PEPPER FLAKES
	GROUND WHITE PEPPER
2	POUNDS BONELESS, SKINLESS CHICKEN THIGHS, TRIMMED AND CUT INTO 1-INCH PIECES
2	TABLESPOONS PEANUT OIL
1	SMALL RED BELL PEPPER, STEMMED, SEEDED AND SLICED INTO THIN STRIPS
1	BUNCH SCALLIONS, CUT INTO 1-INCH LENGTHS
½	CUP ROASTED CASHEWS

DIRECTIONS

In a medium bowl, whisk together the garlic, fish sauce, soy sauce, sugar, cornstarch, pepper flakes and ¾

teaspoon white pepper. Stir in the chicken, then marinate at room temperature for 15 minutes.

Drain the chicken in a fine mesh strainer set over a medium bowl, pressing the chicken to remove excess marinade. Stir $\frac{1}{4}$ cup water into the marinade and set aside.

In a 12-inch skillet over medium-high, heat the oil until barely smoking. Add the chicken in an even layer, then cook, stirring occasionally, until golden brown, 8 to 10 minutes. Stir in the bell pepper, scallions and cashews. Stir the marinade mixture to recombine, add to the pan and bring to a simmer, scraping up any browned bits. Cook, stirring often, until the liquid thickens and clings to the chicken, about 2 minutes. Taste and season with white pepper.