

Sweet and Spicy Cashew Chicken

Ingredients:

Sauce

1/2 cup ketchup

4 tsp. soy sauce

1/2 tsp. salt

2 Tbsp. Worcestershire sauce

3 Tbsp. sugar

1 1/2 tsp. sesame oil

1/4 tsp. cayenne pepper

1/2 cup chicken broth

Remaining Ingredients:

2 Tbsp. cornstarch

1/2 tsp. sugar

1/4 tsp. salt

3 whole boneless, skinless chicken breasts, cut into cubes

1/4 cup oil

2-3 Tbsp. minced fresh ginger

1 Tbsp. minced garlic

1 small onion, thinly sliced

2 red peppers, cut in strips

2 carrots, thinly sliced on diagonal

2 Cups Snow Peas

1 1/2 cups cashews

Sriracha Hot Sauce

Instructions:

Combine sauce ingredients and set aside.

In a bowl, combine cornstarch, sugar and salt. Add chicken and toss. Heat wok or frying pan to highest heat. Add oil.

Heat to hot, not smoking. Add chicken. Cook in batches until chicken is golden. Once all the chicken is cooked add a little oil to the wok or frying pan and put all the chicken in the pan.

Add ginger, garlic and onion to the cooked chicken. Cook for about 5 minutes.

Add peppers and carrots. cook until tender crisp.

Add sauce.

Cook until sauce comes to a boil.

Add Snow Peas.

Add cashews. Serve immediately over rice. Serves 6.