

Cashew Chicken

Serves: 4-6 people

INGREDIENTS

- 2 T vegetable oil
- 2 T light soya sauce
- 2 T dark soya sauce
- 2 T oyster sauce
- 2 T white sugar
- 1 T fish sauce
- 2 cloves garlic finely chopped
- 2 to 4 dried chilis sliced into thin rings
- 4 Chicken Breast thinly sliced
- 1 ea peppers (green, orange, red) cut into $\frac{3}{4}$ " squares
- 1 med white onion thinly sliced
- 1 bunch green onion thinly sliced
- 1 C cashews

DIRECTIONS

1. Prepare jasmine rice while preparing the following:
2. Heat 2 T oil in wok on medium heat
3. Add garlic and cook until brown
4. Add chicken and cook until done
5. Add light soya sauce, dark soya sauce, oyster sauce fish sauce and sugar
6. Cook approx. 2 min stirring well
7. Add chilies and onions – cook until onions soften
8. Add peppers – do not overcook to retain crunch
9. Add green onion and cashews
10. Remove from heat
11. Plate with Jasmine Rice

