

Chicken Cashew

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 35 minutes

Chef's Notes

This is a great dish to make for a dinner party. All of the prep can be done ahead of time and you'll be able to whip it together in about 5 to 10 minutes.

Making the Sauce

For the sauce, roughly chop the palm sugar. Combine it with the fish sauce, soy sauce and oyster sauce. Bring to a gentle boil and then set aside while you prepare the rest of your mise en place.

Step 1: Making the Sauce

- 1/4 cup palm sugar (or brown sugar)
- 1 tbsp fish sauce
- 2 tbsp soy sauce
- 6 tbsp oyster sauce

Preparing the Mise en Place

To prepare your mise en place, slice the onion vertically into 3/4" -inch pieces. Roughly chop the garlic. Slice the Thai chilies and green onions into 2" -inch pieces. Next, slice the chicken into 2" -inch pieces and set aside.

Note: If you can't find the long, red Thai chilies, substitute one small red pepper along with 1 or 2 minced serrano or small, red Thai chilies.

Step 2: Preparing the Mise en Place

- 1 small, white onion
- 1/2 cup long, red Thai chilies (3 or 4)
- 4 small green onions
- 5 garlic cloves
- 2 single chicken breasts
- 1 cup toasted, unsalted cashews
- 1 tbsp whiskey (or white wine), optional
- 1 tbsp peanut oil (or vegetable oil)
- 1/2 tsp kosher salt

Cooking and Finishing the Dish

To cook the dish, heat a wok or large fry pan over medium-high heat. Once hot, add the oil and sauté the chicken until it is cooked half way through. Next, add the garlic and sauté for about 30 seconds. Add the onions and salt and sauté for another minute or so. Add the chilies and cook for another minute or so before adding the green onions and sauce. Toss to coat. To finish, add the cashew nuts and whiskey. Taste for seasoning and serve immediately.

Step 3: Cooking and Finishing the Dish