

## **HOISIN CHICKEN WITH CASHEWS**

*(inspired by Fine Cooking magazine & Barbara Tropp)*

2 Tbs peanut oil  
1 medium shallot, sliced  
2 Piquillo peppers, sliced  
1 lb. boneless, skinless chicken breasts, cut into 3/4-inch chunks and velveted  
Salt and freshly ground black pepper  
6 oz. snow peas, trimmed  
Crushed red chile flakes  
2 tsp. minced fresh ginger  
1/3 cup hoisin sauce diluted with 2 Tbs water  
1/3 cup roasted cashews

The day before or a few hours before your meal, velvet the chicken using [this method](#). Heat 1 Tbs. of the oil in a wok over medium-high heat. Add the shallot slices and cook for 2 to 3 min. Add the Piquillo peppers (I buy them jarred) and cook until both the pepper and onion are browned around the edges. Remove the vegetables from the skillet; set aside. Pour the remaining 1 Tbs. oil in the skillet. Sprinkle the chicken with salt and pepper, add it to the oil, and cook, stirring frequently, so that all sides brown, 2 to 3 min. Stir in the snow peas and sprinkle in some red chile flakes. Add the ginger. Reduce the heat to medium low and stir in the thinned hoisin sauce. Simmer for 1 min. to wilt the snow peas and finish cooking the chicken. Sprinkle with the cashews and serve over rice.