

CASHEW CHICKEN

(adapted from Easy Chinese Recipes – Bee Yinn Low)

for the chicken:

3 boneless, skinless chicken breasts
1 teaspoon baking soda
1 teaspoon cornstarch
2 tablespoons Chinese rice wine
2 tablespoons peanut oil, divided
1 inch piece of fresh ginger, grated
a bunch of snow peas, sliced or cut in half
about 1/3 cup cashews, lightly toasted
salt to taste

for the sauce:

1 tbsp soy sauce
2 tsp hoisin sauce
1 tsp Chinese rice wine
1 tsp cornstarch
1/2 tsp sugar
1/4 teaspoon sesame oil

Cut the chicken breasts into 1 inch pieces. Place in a bowl and add the baking soda, mixing to coat all pieces. Leave 15 minutes at room temperature. Rinse the baking soda out using a colander, then place the pieces of meat on kitchen paper to dry.

Marinate the chicken pieces in rice wine and cornstarch for a few minutes. As the meat marinates, mix all ingredients for the sauce and set aside.

Heat one tablespoon of oil in a wok until almost smoking. Add the chicken pieces and stir-fry until almost cooked through. Remove and reserve.

Heat one more tablespoon of oil, add the grated ginger and the snow peas, stir fry for a few minutes. Add the chicken back to the wok, pour in the sauce and cook until the meat is fully cooked and coated with the sauce. Sprinkle toasted cashews, mix and warm up for a minute or so. Serve right away over steamed rice.

