

Stir-Fried Chicken with Cashew Nuts



Ingredients

- 300 g Chicken breast, cut into thin slices of 2-3 cm
- 2 tbsp Wheat flour
- ¼ tsp White pepper
- 1 Large onion, cut into quarters
- Green, red, yellow bell pepper, cut into small pieces (equivalent to 1-2 bell peppers)
- 5 Garlic, chopped
- 4 Spring onion cut in length of 2 cm
- ¾ cup Cashew nuts, unsalted
- Oil for frying

Sauce

- 2 tbsp Ketchup
- 1 tbsp Light soy sauce
- 2 tbsp Oyster sauce
- 1 tsp Fish sauce
- 1 tbsp Sugar
- ¼ cup Water

Method

heat cashew nuts in oil at low heat until golden on all sides.
Remove and drain on absorbent paper.

Mix the ingredients for the sauce.

Season the chicken with pepper and coat them with flour.

Stir garlic in oil over medium heat. Add the chicken and stir until golden brown. Add onion and bell pepper and season until the peppers are soft.

Add the sauce and let it fry at low heat for ½ min.

Add Cashews and spring onions and continue for ½ min.

Served with jasmine rice.



Cashew nuts



Spring onion

Saitip Thai Market

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Opening hours

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