

From Real Estate to Recipes!
September FEATURE RECIPE

Cashew Chicken with Ginger

Love the flavor from the fresh ginger and the crunch of the cashews!

Ingredients:

- ◆ 2Tbsp Cornstarch
- ◆ 1 Tbsp Brown Sugar
- ◆ 1-1/4 C Chicken Broth
- ◆ 2 Tbsp Soy Sauce
- ◆ 3 Tbsp Canola Oil-Divided
- ◆ 1-1/2 Lbs. Boneless Skinless Chicken Breasts, cut into 1" pieces
- ◆ 1/2 Lb. Sliced Fresh Mushrooms
- ◆ 1 Sm. Green Pepper, sliced in strips.
- ◆ 1 can(8oz.) Slices water chestnuts, drained
- ◆ 1-1/2tsp. Grated Gingerroot
- ◆ 4 Green Onions, Sliced
- ◆ 3/4 C Salted Cashews

Directions:

1. Mix first 4 ingredients until smooth. In a large skillet, heat 2 tablespoons oil over medium-high heat; stir-fry chicken until no longer pink. Remove from pan.
2. In same pan, heat remaining oil over medium-high heat; stir-fry mushrooms, pepper, water chestnuts and ginger until pepper is crisp-tender, 3-5 minutes. Stir broth mixture and add to pan with green onions; bring to a boil. Cook and stir until sauce is thickened, 1-2 minutes.
3. Stir in chicken and cashews. Serve on Hot Cooked Rice.

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