



## Stir Fry Chicken with Cashew Nuts

This classic Thai-inspired stir-fry is a perfect balance of sweet, salty, and spicy flavours. The Thai chilli jam provides a rich, complex base that coats the chicken and vegetables beautifully, while the cashews add a satisfying crunch. Quick to prepare and full of flavour, this dish is an excellent choice for a weeknight meal.

### Ingredients

- 500 grams of chicken breast or chicken thigh fillet, cut into bite-size pieces
- 2 tablespoons vegetable oil
- 1 onion, cut into 1-inch pieces
- 1 teaspoon finely chopped garlic
- 2 tablespoons fried cashew nuts
- 2 stalks spring onions, cut into 2-inch pieces
- 2 red dried chilies, deseeded and chopped into 1-inch pieces (optional)
- ½ cup water chestnuts, drained (optional)

### For the Sauce

- **Thai larder - Thai chilli jam stir fry sauce** (3-4 tablespoons)
- 1 tablespoon sesame oil (optional)
- ½ teaspoon sugar (to taste)

### Method

1. In a small bowl, whisk together the Thai larder - Thai chilli jam stir fry sauce, sesame oil (if using), and sugar to create the sauce. Set aside.
2. Heat 1 tablespoon of vegetable oil in a wok or large frying pan over medium heat. Fry the cashew nuts until golden brown, then remove and set them aside. If using dried chilies, add them to the pan and fry for a few minutes until fragrant, then remove and set aside with the cashews.
3. Add the remaining oil to the pan and increase the heat to medium-high. Add the onion and water chestnuts (if using), frying until the onion becomes translucent. Add the chopped garlic and continue to fry for a few minutes until fragrant.
4. Add the chicken pieces to the pan and stir-fry until they are cooked through and no longer pink.
5. Pour the prepared sauce over the chicken and vegetables, stirring continuously until everything is well combined and coated.
6. Add the spring onions and dried chilies and stir for a minute until everything is combined and coated.
7. Turn off the heat. Stir in the fried cashews.
8. Serve immediately with jasmine rice.

### Chef's Notes

- **Prawn Alternative:** This recipe works beautifully with prawns. Simply substitute the chicken with prawns and cook until they are pink and cooked through before adding the sauce.
- **Crispy Chicken:** For an extra crispy coating, you can lightly coat the chicken pieces in 2 tablespoons of tempura or plain flour before frying. After frying the cashews and chilies, fry the coated chicken until golden brown and set it aside. Add the cooked chicken back into the pan in step 5, just before adding the sauce.