

for the  
little ones

# Cashew Chicken

Stir-fried chicken breast pieces with broccoli, cashews and capsicum in a delicious garlic hoisin sauce served over rice.



25 Minutes



4 Servings



Chicken

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## FROM YOUR BOX

BASMATI RICE	300g
GARLIC CLOVES	2
HOISIN SAUCE	50ml
BROCCOLI	1
RED CAPSICUM	1
CASHEW NUTS	80g
DICED CHICKEN BREAST	600g

## FROM YOUR PANTRY

sesame oil (or other), salt, pepper, soy sauce, honey (or brown sugar), cornflour

## COOKING TOOLS

saucepan, large frypan or wok

You can serve this with noodles instead of you prefer!

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



### 1. COOK the Rice

Place **rice** in a saucepan, cover with **600ml water**. Bring to a boil, cover with a lid and reduce heat to low. Cook for 10-15 minutes or until water is absorbed.

**tip** Use a rice cooker if you have one!



### 2. PREPARE the Sauce

Combine crushed **garlic** with **2-3 tbsp soy sauce**, **1 tbsp honey**, **1 tbsp sesame oil** and **hoisin sauce**.

**tip** You can use sugar or maple syrup instead of honey if you prefer!



### 3. CHOP the Vegetables

Chop **broccoli** into small florets, dice or slice **capsicum**. Set aside with **cashew nuts**.



### 4. COOK the Chicken

Season the chicken with **salt and pepper**. Toss with **2 tbsp cornflour**.

Add **oil** to a wok or large pan over high heat. Add chicken and cook until golden brown on both sides.



### 5. FINISH the Stir-Fry

Add the prepared veggies, **1/2 cup water** and cashew nuts to the pan. Stir-fry for further 3 minutes then stir in the sauce. Cook for 2 minutes.

**tip** You can stir-fry the veggies separately if the family prefers!



### 6. FINISH AND SERVE

Season with extra **soy sauce** if needed. Serve cashew chicken and veggies over rice at the table.

**tip** Add some chilli sauce, chilli flakes for some heat if you like!