



# Sweet & Sour Chicken

Classic sweet & sour chicken finished with cashew nuts and served over rice.

 25 Minutes

 4 Servings

 Chicken

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## FROM YOUR BOX

BASMATI RICE	300g
RED CAPSICUM	1
SNOW PEAS	150g
DICED CHICKEN BREAST	600g
KAFFIR LIME LEAVES	2
TINNED PINEAPPLE	440g
CASHEW NUTS	1 packet

## FROM YOUR PANTRY

sesame oil (or other), sweet chilli sauce, white wine vinegar, cornflour, soy sauce

## COOKING TOOLS

saucepan/rice cooker, large pan or wok

Add a tin of coconut milk instead of the pineapple juice for a less sweet flavour! Season to taste with soy sauce.

### Before you start cooking!

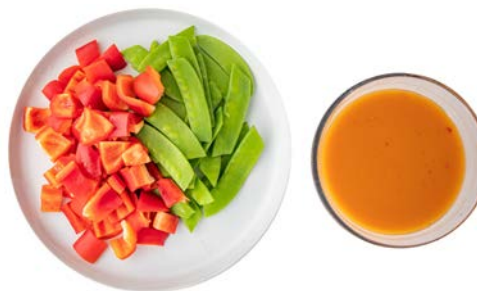
Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



### 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 VEGGIES & SAUCE

Chop **capsicum** and trim **snow peas**.

For the sauce, mix **1 cup water**, **1 tbsp cornflour**, **1/3 cup sweet chilli sauce**, **1 tbsp soy sauce** and **2 tbsp vinegar**.

**tip** Sweet chilli sauce can vary in heat. If you're unsure, start with 1/4 cup.



### 3. SEAL THE CHICKEN

Heat a large frypan (or wok) with **1/2 tbsp oil** over medium-high heat. Add **chicken** and cook, stirring, until sealed.

**tip** Cook chicken over high heat to help make it golden.



### 4. ADD THE VEGGIES

Tear and add **kafter lime leaves** and capsicum to pan, cook for 2-3 minutes. Stir in pineapple pieces and juice.

**tip** Keep capsicum (and snow peas) fresh and serve on the side if you like!



### 5. STIR IN THE SAUCE & SNOW PEAS

Pour in the prepared sauce and stir until thickened. Add snow peas.

**tip** Season with soy sauce, sweet chilli sauce and pepper to taste!



### 6. FINISH AND SERVE

Serve sweet & sour chicken with rice and top with chopped **cashew nuts**.