

Tim Farmer's Country Kitchen

CASHEW CHICKEN

*1 small onion, chopped
¼ red pepper, chopped
2-3 garlic cloves, minced
Olive Oil
Chicken Breasts, cut in small pieces*



Saute onions and peppers in olive oil until soft. Add in garlic and cook 2-3 minutes. Remove and put in bowl to the side. In same pan, add more olive and chicken and turn until cooked throughout. Remove and set aside.

Sauce

*1 tablespoon peanut sauce
1 tablespoon oyster sauce
2 tablespoons soy sauce
1 tablespoon rice wine vinegar
1 teaspoon sesame oil
1 tablespoon honey
Pinch of brown sugar
1 teaspoon pineapple juice
Dash of grated ginger
1/3 cup white wine
3 tablespoons chicken stock*

In same pan, heat ingredients while stirring until combined.

*¼ cup chicken stock
½ tablespoon corn starch*

Mix together chicken stock and corn starch until combined and pour a little bit at a time into the sauce mixture (you may not need all of it). It will thicken quickly. Once thick, stir in onion/pepper mixture and chicken until coated with sauce.

*Cashews
Water Chestnuts
Pineapple*

Add in cashews, water chestnuts and pineapple if desired. Turn to coat in sauce. Serve.

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