

## Cashew Chicken: The Takeout-Style Dinner You Can Make at Home

If you're a fan of Asian takeout classics,



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 1 lb boneless, skinless chicken thighs or breasts, cut into bite-sized pieces
  - 2 tbsp cornstarch
  - 2 tbsp vegetable oil (divided)
  - 1 cup raw cashews
  - 1 red bell pepper, chopped
  - 1/2 cup chopped green onions
  - 2 garlic cloves, minced
  - 1 tsp grated fresh ginger
  - 1/4 cup soy sauce (low sodium recommended)
  - 2 tbsp hoisin sauce
  - 2 tbsp rice vinegar
  - 1 tbsp honey or brown sugar
  - 1/4 cup chicken broth or water
  - 1 tsp sesame oil
  - Red pepper flakes (optional)
- Swaps and Notes:
- Nut-Free? Use sunflower seeds or water chestnuts for crunch.
  - Gluten-Free? Choose gluten-free soy sauce or tamari.
  - Protein Switch: Try shrimp or tofu instead of chicken.
  - Vegetable Boost: Add broccoli florets, zucchini, or snow peas.
- Step-by-Step Instructions:

**Coat the Chicken:** Toss chicken with cornstarch and a pinch of salt to create a light, crispy texture.

**Toast the Cashews:** In a large skillet over medium heat, dry-toast the cashews until golden. Set aside.

**Cook the Chicken:** Add 1 tbsp oil to the skillet and sauté chicken until golden and cooked through. Remove and set aside.

**Stir-Fry Veggies:** Add remaining oil to the skillet and sauté bell pepper, garlic, ginger, and green onions until soft.

**Make the Sauce:** In a bowl, whisk together all sauce ingredients.

**Combine and Simmer:** Return chicken and cashews to the skillet, pour in the sauce, and simmer until thickened-about 3-5 minutes.

**Serve Hot:** Spoon over steamed rice or noodles and garnish with extra green onions.

**Tips for Success:**

Use chicken thighs for juicier, more flavorful bites.

Don't skip toasting the cashews-it brings out deep nutty flavor.

Add the sauce after everything's browned to keep your stir-fry vibrant.

Make a double batch-the leftovers reheat beautifully.

**Serving Suggestions and Pairings:**

Jasmine or basmati rice

## DIRECTIONS

1. Coat the : Chicken: Toss chicken with cornstarch and a pinch of salt to create a light, crispy texture.
2. Toast the : Cashews: In a large skillet over medium heat, dry-toast the cashews until golden. Set aside.
3. Cook the : Chicken: Add 1 tbsp oil to the skillet and sauté chicken until golden and cooked through. Remove and set aside.
4. Stir-: Fry Veggies: Add remaining oil to the skillet and sauté bell pepper, garlic, ginger, and green onions until soft.
5. Make the : Sauce: In a bowl, whisk together all sauce ingredients.
6. Combine and : Simmer: Return chicken and cashews to the skillet, pour in the sauce, and simmer until thickened-about 3-5 minutes.
7. Serve : Hot: Spoon over steamed rice or noodles and garnish with extra green onions.
8. Tips for Success: Use chicken thighs for juicier, more flavorful bites.
9. Don't skip toasting the cashews-it brings out deep nutty flavor.
10. Add the sauce after everything's browned to keep your stir-fry vibrant.
11. Make a double batch-the leftovers reheat beautifully.
12. Serving Suggestions and Pairings: Serve your Cashew Chicken over:
13. Jasmine or basmati rice
14. Brown rice or cauliflower rice for a lighter option
15. Rice noodles or soba noodles

16. Round it out with a refreshing drink like : Blueberry Lemonade or serve it alongside cozy dishes like Turkey Wings or Cajun Chicken Sausage Gumbo for an unexpected but fun comfort meal mashup.
17. Storage and Leftover Tips: Fridge: Store in an airtight container for up to 4 days.
18. Freezer: Freeze in single portions for up to 2 months. Thaw overnight and reheat in a skillet.
19. Reheat: Warm over medium heat with a splash of water to re-loosen the sauce.
20. More Recipes You'll Love: Cajun Chicken Sausage Gumbo
21. Easy : Turkey Wings
22. Tomato : Skillet with Okra and Sausage
23. Sheet : Pan Quesadillas
24. Blueberry : Lemonade
25. Final Thoughts: This Cashew Chicken recipe is the perfect weeknight savior-fast, satisfying, and loaded with savory-sweet crunch. It gives you all the joy of takeout without the extra cost or wait. Once you try it, you'll want to keep the ingredients on hand at all times.

## SWAPS & NOTES

Use sunflower seeds or water chestnuts for crunch.  
Choose gluten-free soy sauce or tamari.

Protein Switch: Try shrimp or tofu instead of chicken.  
Vegetable Boost: Add broccoli florets, zucchini, or snow peas.

## TIPS FOR SUCCESS

Use chicken thighs for juicier, more flavorful bites.  
Don't skip toasting the cashews-it brings out deep nutty flavor.  
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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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