

## Crock Pot Cashew Chicken: My Favorite No-Fuss Takeout-Style Dinner

A Takeout-Inspired Favorite Made Easy at Home



**TIME**  
**2 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

2 lbs boneless, skinless chicken thighs or breast tenders  
... cup all-purpose flour  
% tsp black pepper  
1 Tbsp canola oil  
... cup soy sauce  
2 Tbsp rice wine vinegar  
2 Tbsp ketchup  
1 Tbsp brown sugar  
1 clove garlic, minced  
% tsp grated fresh ginger  
... tsp red pepper flakes (adjust to taste)  
% cup cashews

### DIRECTIONS

- 1.** Prep and Sear the Chicken: In a large Ziploc bag, combine flour and black pepper. Add the chicken and shake to coat.
- 2.** Heat canola oil in a skillet over medium-high heat. Sear the chicken for 2 minutes per side until lightly browned (don't worry about cooking through-it'll finish in the slow cooker).
- 3.** Make the Sauce: In a bowl, mix together:
- 4.** Soy sauce
- 5.** Rice vinegar
- 6.** Ketchup
- 7.** Brown sugar
- 8.** Minced garlic
- 9.** Fresh ginger
- 10.** Red pepper flakes
- 11.** Slow Cook: Place seared chicken in the slow cooker. Pour the sauce over the chicken.
- 12.** Cover and cook on LOW for 3 to 4 hours, or until the chicken is tender and cooked through.
- 13.** Finish and Serve: Stir in the cashews about 10 minutes before serving. Serve hot over steamed rice, quinoa, or noodles. Garnish with green onions or sesame seeds if desired.

### TIPS FOR SUCCESS

Double the sauce if you love extra for drizzling over rice (highly recommended).  
Use chicken thighs for richer flavor and tenderness.

Add broccoli , snap peas , or red peppers during the last hour for a built-in veggie boost.

Toast the cashews beforehand for extra crunch and aroma.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/crock-pot-cashew-chicken-my-favorite-no-fuss-takeout-style-dinner/>