

Better-Than-Takeout Easy Cashew Chicken You Can Make at Home

1 lb boneless, skinless chicken thighs or breasts, cut into bite-sized pieces



TIME
30 min

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INGREDIENTS

1 lb boneless, skinless chicken thighs or breasts, cut into bite-sized pieces

1 tbsp cornstarch

2 tbsp oil (vegetable or sesame oil)

1 red bell pepper, chopped

1 cup sugar snap peas or broccoli florets

$\frac{3}{4}$ cup roasted, unsalted cashews

... cup low-sodium soy sauce

2 tbsp hoisin sauce

1 tbsp rice vinegar

1 tbsp brown sugar or honey

2 garlic cloves, minced

1 tsp grated fresh ginger

... cup water

Swaps and Notes:

Veggies: Swap in zucchini, carrots, or bok choy based on what you have.

Nuts: Peanuts or almonds also work, but the cashew crunch is classic.

Sauce: Add chili flakes or sriracha for heat; a splash of orange juice for citrusy zing.

Step-by-Step Instructions:

Prep Chicken: Toss chicken pieces with cornstarch in a bowl to coat lightly.

Sear Chicken: Heat 1 tbsp oil in a large skillet or wok over medium-high heat. Sear chicken until golden and cooked through. Remove and set aside.

Cook Veggies: Add remaining oil, sauté bell pepper and peas for 2-3 minutes until just tender.

Make Sauce: Whisk all sauce ingredients in a small bowl.

Combine: Return chicken to pan, pour in the sauce, and stir. Simmer 2-3 minutes until thickened.

Add Cashews: Toss in cashews, stir well to coat.

Serve: Spoon over steamed rice, noodles, or serve in lettuce cups.

Tips for Success:

High Heat: Use medium-high to high heat for a true stir-fry texture.

Quick Cooking: Prep all ingredients first-this dish comes together fast.

Fresh Garlic and Ginger: They make all the difference in building flavor.

Serving Suggestions & Pairings:

Storage & Leftover Tips:

Fridge: Store in an airtight container for up to 4 days.

Reheat: Warm in a skillet or microwave, adding a splash of water to loosen the sauce.

Freeze: Freeze for up to 2 months; defrost in fridge overnight.

More Recipes You'll Love:

DIRECTIONS

1. **Prep :** Chicken: Toss chicken pieces with cornstarch in a bowl to coat lightly.
2. **Sear :** Chicken: Heat 1 tbsp oil in a large skillet or wok over medium-high heat. Sear chicken until golden and cooked through. Remove and set aside.
3. **Cook :** Veggies: Add remaining oil, sauté bell pepper and peas for 2-3 minutes until just tender.
4. **Make :** Sauce: Whisk all sauce ingredients in a small bowl.
5. **Combine:** Return chicken to pan, pour in the sauce, and stir. Simmer 2-3 minutes until thickened.
6. **Add :** Cashews: Toss in cashews, stir well to coat.
7. **Serve:** Spoon over steamed rice, noodles, or serve in lettuce cups.
8. **Tips for Success:** High Heat: Use medium-high to high heat for a true stir-fry texture.
9. **Quick :** Cooking: Prep all ingredients first-this dish comes together fast.
10. **Fresh :** Garlic and Ginger: They make all the difference in building flavor.
11. **Serving Suggestions & Pairings:** This cashew chicken is best served over jasmine rice or with a side of stir-fried noodles. Want something a little indulgent on the side? Pair it with this Dorito casserole for a fun fusion dinner or cozy it up with Cajun chicken sausage gumbo if you're feeding a crowd.
12. **Storage & Leftover Tips:** Fridge: Store in an airtight container for up to 4 days.
13. **Reheat:** Warm in a skillet or microwave, adding a splash of water to loosen the sauce.

14. Freeze: Freeze for up to 2 months; defrost in fridge overnight.
15. More Recipes You'll Love: If this chicken dinner hit the spot, you'll definitely enjoy:
16. These : Easy Turkey Wings - a lazy-Sunday comfort classic.
17. This : Mexican Chicken and Rice Casserole - the ultimate one-dish wonder.
18. Sheet : Pan Quesadillas - fast, cheesy, and family-approved.
19. Final Thoughts: This Easy Cashew Chicken is the weeknight win you didn't know you needed. Big flavor, minimal dishes, and done in half an hour-it's the kind of recipe that goes straight into the regular dinner rotation.
20. Tried it? Let me know how it turned out in the comments or tag your creation on social media! For more delicious dinner ideas, keep exploring Chef Maniac.

SWAPS & NOTES

Tender chicken, crisp veggies, crunchy cashews, and a glossy, savory-sweet sauce come together in one pan in just about 30 minutes.

It's quick enough for a weeknight and tasty enough to become a regular on your dinner rotation.

Why I Love This Recipe This dish has that irresistible combination of texture and flavor: juicy seared chicken, a bit of crunch from roasted cashews, and a sauce that balances garlic, soy, and just a hint of sweetness.

It reminds me of my favorite takeout, but fresher, cleaner, and faster.

TIPS FOR SUCCESS

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