

Spicy Cashew Chicken Stir-Fry: A Quick and Easy Weeknight Meal

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TIME
20min

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INGREDIENTS

For the Chicken Stir-Fry: 1.5 lbs chicken breast or thighs , diced 2 tbsp olive oil 3 cloves garlic , minced 1 tbsp fresh ginger , minced Salt and black pepper 1 large red bell pepper , sliced 1 large yellow bell pepper , sliced:

For the Sauce: 1/3 cup soy sauce 2 tbsp honey or brown sugar 1 tbsp rice vinegar 1 tbsp cornstarch mixed with 2 tbsp cold water (for slurry) 1 2 tbsp chili paste or sriracha:

For the Base and Add-ins: 2 cups jasmine rice , steamed 1/2 cup roasted cashews 1 tbsp sesame seeds 1/4 cup fresh cilantro:

DIRECTIONS

1. directions. Once cooked, set it aside to steam while you prepare the stir-fry.
2. SautØ the Chicken
3. : Heat the olive oil in a large skillet or wok over medium-high heat. Season the chicken breast pieces with salt and pepper. Add the chicken to the pan and sautØ for about 5-7 minutes, until the chicken is golden and cooked through. Add the minced garlic and ginger and cook for another minute until fragrant.
4. Add the : Vegetables
5. : Add the sliced red and yellow bell peppers to the skillet. Continue to stir-fry for 3-4 minutes, until the peppers are tender-crisp.
6. Make the : Sauce
7. : In a small bowl, whisk together the soy sauce, honey, rice vinegar, and chili paste. Add the cornstarch slurry and whisk until smooth.
8. Glaze the : Stir-Fry
9. : Pour the prepared sauce over the chicken and vegetables in the skillet. Toss everything together, cooking for about 1-2 minutes until the sauce has thickened and coated everything in a beautiful, sticky glaze. Remove the pan from the heat.
10. Add : Finishing Touches
11. : Toss in the roasted cashews and sesame seeds. Give it a final stir. Serve immediately alongside the fluffy steamed rice. Garnish with fresh cilantro.

SWAPS & NOTES

Chicken : Chicken breast is a great choice for stir-fry because it cooks quickly.

You can also use boneless, skinless chicken thighs for a more flavorful and moist result.

For a vegetarian version, swap the chicken for firm tofu, pressed and cubed.

Vegetables : This recipe is a great way to use up whatever vegetables you have on hand.

TIPS FOR SUCCESS

Prep is Key : A stir-fry cooks very quickly, so it's essential to have all your ingredients prepped and ready to go before you start cooking.

Don't Overcrowd the Pan : Cook your chicken in a single layer to ensure it browns properly.

If you add too much at once, the temperature of the pan will drop, and the chicken will steam instead of searing.

High Heat is a Must : Use a high heat for stir-frying.

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