



Chicken or Beef Cashew

Quick and easy stirfry chicken or beef with cashews. A true taste of Thai culture...

Thai Away coconut Curry sauces are ALL Natural, made with fragrant fresh Thai herbs and the highest quality coconut milk.

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CHICKEN OR BEEF CASHEW

Ingredients:

- 1 cup chicken or beef, sliced
- 1 ½ tbsp oil
- ¼ cup carrots, sliced
- ½ cup onions, sliced
- ½ cup green peppers, sliced
- ½ cup red peppers, sliced
- 1 stalk green onion, sliced
- ¼ cup cashew nuts
- 1 tsp chopped garlic
- 1 tsp dried small chilies
- 4 oz chicken broth or water
- 4 tbsp Thai Away Spicy Stir-fry sauce

Instructions:

1. Bring water to a boil in a medium pot, blanch vegetables for 10-15 sec and chicken 30 sec. Drain and set aside
2. Heat a pan with oil, add garlic, chilies and chicken, and stir well
3. Add vegetables, sauce, chicken broth or water and stir well
4. Thicken with cornstarch mixture (optional)
5. Serve with Thai Jasmine rice