

Chinese Cashew Chicken

The secret to this recipe is marinating the chicken first in the baking soda. You'll love the difference it makes in the meat. Adapted from <http://rasamalaysia.com/chinese-food-recipe-cashew-chicken/2/>. Check her recipe for original quantities. I didn't follow the measurements precisely for the sauce, and it turned out great.

boneless, skinless chicken breasts or tenders, cut into bite-size chunks (*I used 18 tenders per person, which ended up being too much, so I would say 1-2 tenders per person*)

cashews (*unsalted or salted; I used about a cup*)

green peppers, cut into bite-size chunks OR sugar snap peas, cut into bite-size lengths (*I used about 3 large handfuls of sugar snap peas*)

yellow onion (*I cut up 3 small ones=2 medium*)

Marinade:

2 teaspoons baking soda

2 teaspoons cornstarch

1 teaspoon rice wine vinegar

Sauce:

soy sauce (*maybe 1/4 cup?*)

water (*maybe 1/8 cup?*)

white pepper powder (*3 shakes from the shaker*)

agave nectar (*1 squirt*)

rice wine vinegar (*about a teaspoon?*)

1/2 teaspoon sesame oil

ginger (*I used perhaps 2 teaspoons? of minced ginger*)

salt to taste

Marinate the chicken in the baking soda marinade for 15-20 minutes (while preparing the other ingredients). Then rinse thoroughly. Mix up the sauce. In a wok (or a frying pan if you don't have a wok), heat up the pan with some cooking oil. Cook the meat until it turns white/is half cooked. Set aside.

Pour some oil into the pan and sauter the vegetables. (I don't do this too long because I like my veggies *al dente*.) Add the chicken and the sauce back in, and cook until the chicken is done. Add the cashews at the very end. Add salt if needed.

Serve with hot rice (brown, white, Jasmine, etc.).