

CASHEW CHICKEN STIR-FRY

- ½ cup raw, unsalted cashews**
- 2 tablespoons cream Sherry**
- 3 teaspoons cornstarch**
- 2 teaspoons dark soy sauce**
- ¼ teaspoon dried red pepper flakes**
- 1 large boneless chicken breast half, skinned and cut into ¾-inch cubes**
- ½ cup chicken broth**
- 2 tablespoons vegetable oil**
- 1 8-ounce can whole peeled water chestnuts, drained and quartered**
- 1 tablespoon oyster sauce**
- Freshly cooked rice**

2 servings

Preheat oven to 350°F. Place cashews on baking sheet. Toast until lightly browned, stirring occasionally, about 20 minutes. Set aside.

Combine Sherry, 1 teaspoon cornstarch, 1 teaspoon soy sauce and red pepper flakes in medium bowl. Add chicken and stir to coat. Cover and marinate 15 minutes. Combine chicken broth, remaining 2 teaspoons cornstarch and remaining 1 teaspoon soy sauce in cup.

Heat oil in wok or heavy large skillet over high heat. Add chicken mixture and stir-fry 2 minutes. Add water chestnuts to wok and stir-fry until chicken is just opaque, about 1 minute. Stir broth mixture and add to wok. Stir until sauce boils and thickens, 1 to 2 minutes. Mix in oyster sauce and cashews. Serve immediately over rice.