



Spicy Cashew Chicken

If you like it hot, this spicy Mandarin-Style chicken dish with scallions and roasted cashews is for you. It is crispy while being coated in this amazing sauce thanks to the light texture of the tempura style batter and the rice flour.

Ingredients

1/3 cup canola or vegetable oil
1 1/2 pounds chicken breast , cut into bite size chunks
Seasoned Rice Flour (ingredients below)
Rice Flour Batter (ingredients below)
Spicy Soy-Sherry Sauce (ingredients below)
8 ounces Cashews
6 green onions , cut into 1/4" pieces

SEASONED RICE FLOUR

3/4 cup Rice Flour
1/4 teaspoon Kosher Salt
1/8 teaspoon Ground Black Pepper
1/8 teaspoon Paprika
1/8 teaspoon Baking Powder

RICE FLOUR BATTER

1 1/2 cups Rice Flour
1/4 cup All-Purpose Flour
1/4 teaspoon Kosher Salt
1/4 teaspoon Ground Black Pepper
1 1/2 cups Ice Water

SPICY SOY-SHERRY SAUCE

1 cup Hoisin sauce
1/4 cup soy sauce
1/4 cup Sherry Wine
2 tablespoons red wine vinegar
1 tablespoon Sriracha sauce
1/4 cup granulated sugar
2 ounces fresh garlic , minced
1/4 teaspoon Crushed Red Chili Flakes

Instructions

Note: click on times in the instructions to start a kitchen timer while cooking.

TO MAKE SEASONED RICE FLOUR:

Mix the ingredients into a bowl together.

TO MAKE THE BATTER:

Combine all the ingredients together, in a bowl over ice. Keep COLD.

TO MAKE THE SAUCE:

Combine the sauce ingredients together and mix well.

TO COOK THE DISH:

Toss the chicken with the seasoned flour.

Put the batter into a large bowl with the chicken.

Carefully combine the two until well coated.

Heat the canola oil in a large pan or wok on medium high.

Add the chicken pieces to the pan, and cook 3 minutes on each side until browned and crispy.

Break apart any pieces that stay stuck together.

Add the sauce and cashews into the pan. Add in the green onions.

Toss all the ingredients together until well coated.

Let cook for 30 seconds to a minute for the sauce to thicken.

Garnish with sesame seeds, parsley and crushed cashews.