



CASHEW CHICKEN LETTUCE WRAPS

Whenever we're craving Chinese food, this cashew chicken always comes to mind. It's a healthier alternative to takeout and has such amazing flavor. We love to serve it in lettuce wraps, but you can also serve over rice or make a stir fry with steamed vegetables.

INGREDIENTS

- 1 Tablespoon salted butter
- 1 teaspoon olive oil
- 2 pounds chicken breast , cut into 1-inch pieces
- 2 teaspoons minced garlic
- 3/4 cup chicken stock
- 1/4 cup low sodium soy sauce
- 3 Tablespoons hoisin sauce
- 1 1/2 Tablespoon rice vinegar
- 2 Tablespoons corn starch

3/4 cup unsalted cashews
salt and pepper , to taste

INSTRUCTIONS

Heat the butter and oil in a large skillet over medium heat. Once the butter has melted, add in a single layer of chicken. Season with salt and pepper. Allow to cook for 3 minutes, or until brown and then flip onto the other side. Let cook an additional 3 minutes, or until golden brown. Turn the the heat to low and then stir in the garlic and cook.

While the chicken is cooking, whisk together the chicken stock, soy sauce, hoisin sauce, vinegar, and corn starch in a small bowl. Stir into the skillet and cook with chicken over low heat, until the sauce has thickened. Stir in cashews.

Serve in lettuce cups or over rice if preferred. Top with chopped green onions if desired.