



Spicy Sweet Candied Cashew Chicken

We love this recipe because it is the perfect healthy weeknight dinner and makes awesome leftovers. OR you can serve this dish when you have company and really wow your guests!

Ingredients

Ingredient Checklist

- 1/4 cup granulated sugar
- 3/4 cup unsalted roasted cashews
- 2 tablespoons vegetable oil
- 2 garlic cloves, minced
- 1 scallion, minced
- 1 tablespoon minced fresh ginger
- 3 tablespoons soy sauce
- 1 tablespoon light brown sugar

3/4 teaspoon cornstarch dissolved in 2 teaspoons of water

1 tablespoon plus 1/2 teaspoon fresh lemon juice

Kosher salt

2 tablespoons unsalted butter

1/4 cup extra-virgin olive oil, plus more for drizzling

4 large, skinless, boneless chicken thighs, trimmed of fat and cut into 1-inch pieces

Freshly ground pepper

1/4 teaspoon onion powder

1/4 teaspoon garlic powder

1/2 teaspoon celery seeds

1/4 cup thinly sliced tender celery ribs

1/4 cup celery leaves

Steamed white rice, for serving

Instructions

Line a small baking sheet with parchment paper. In a small saucepan, combine the granulated sugar and 1/4 cup of water. Boil over moderately high heat, swirling the pan until a rich brown caramel forms, 4 minutes. Stir in the cashews until coated. Quickly spread the nuts on the baking sheet, keeping them separate. Let cool. Break off any large pieces of caramel and reserve for a snack.

In a small saucepan, combine the vegetable oil, garlic, scallion and ginger. Cover and cook over low heat for 1 minute. Remove from the heat and let stand, covered, for 10 minutes. Strain the oil through a coarse strainer into a medium skillet, pressing on the solids. Add the soy sauce, brown sugar and 1/4 cup of water and bring to a simmer over moderate heat. Whisk in the cornstarch mixture and simmer over low heat, whisking, until thickened, about 30 seconds.

Remove from the heat, add 1 tablespoon of the lemon juice and lightly season the sauce with salt.

In a medium saucepan, melt the butter in the 1/4 cup of olive oil. Season the chicken with salt and pepper and add to the saucepan. Cook over moderate heat, turning, until white throughout, about 5 minutes.

In a small bowl, combine the onion and garlic powders, celery seeds and 1/2 teaspoon of salt. In another small bowl, toss the sliced celery and leaves with the remaining 1/2 teaspoon of lemon juice and a small drizzle of olive oil and season with salt and pepper.

Transfer the chicken to shallow bowls, spooning the sauce over the chicken. Top with the candied cashews and season with the celery salt. Scatter the celery salad on top and serve with rice. Alternatively, arrange the chicken on cocktail forks and season with the celery salt. Serve with the sauce, candied cashews and celery salad.