Cashew Chicken Stir Fry

SERVING	
4 people	

COOK TIME **15** min



Ingredients

tbsp sesame oil
400g chicken breast
gloves garlic, minced
tsp chilli flakes
bag Simply Salads Stir-Fry Vegetables
tbsp soy sauce
tbsp honey
cup cashews
Cooked rice to serve
Sesame seeds for garnish

Method

Heat a large pan with ½ the peanut oil. Add half of the chicken and cook for 3-4 minutes until brown. Remove from pan and repeat with remaining oil and chicken. Set the chicken aside.

Add the garlic and chilli flakes to the hot pan. Fry for 1 minute until fragrant. Then stir through stir-fry vegetables, soy sauce, honey and cashews. Add the chicken back to the pan.

Serve with rice and a sprinkle of sesame seeds!