

Cashew Chicken Stir Fry

SERVING
4 people

COOK TIME
15 min



Ingredients

1 tbsp sesame oil
400g chicken breast
2 gloves garlic, minced
1 tsp chilli flakes
1 bag Simply Salads Stir-Fry Vegetables
1 tbsp soy sauce
1 tbsp honey
¼ 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!