

## Chicken with Cashew Nut Recipe

(Phat Himalai Recipe)

**Ingredients:** Serves 4

450g sliced chicken breast  
½ cup freshly roasted cashew nuts  
6 fried dried chilies  
1 stalk scallion, cut into 1-inch lengths  
½ tablespoon chopped garlic  
2 tablespoons fish sauce  
½ teaspoon dark soy sauce  
pinch of salt or to taste  
2 tablespoons vegetable oil  
1 small onion, sliced

**Method:**

Heat oil in wok over medium heat. Fry the garlic. When it has yellowed, add the chicken and cook for 5 minutes, turning regularly. Then, add the roasted cashew nuts, chilies, onion, scallions, fish sauce, dark soy sauce and salt and cook 1 minute. Garnish with the chopped scallions.

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