

Chick'n Cashew | Plant-Based

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 35 minutes

Chef's Notes

This is a great dish to make for a dinner party. All of the prep can be done ahead of time and you'll be able to whip it together in about 5 to 10 minutes.

Making the Sauce

For the sauce, roughly chop the palm sugar. Combine it with the Fish-Less Fish Sauce, soy sauce and vegetarian oyster sauce. Bring to a gentle boil and then set aside while you prepare the rest of your mise en place.

Step 1: Making the Sauce

- 1/4 cup palm sugar (or brown sugar)
- 1 tbsp Fish-less Fish Sauce
- 2 tbsp soy sauce
- 6 tbsp vegetarian oyster sauce

Step 2: Stir-Frying the Dish

- 1 small, white onion
- 1/2 cup long, red Thai chilies (3 or 4)
- 4 small green onions
- 5 garlic cloves
- 1 (10.5-oz) pkg Gardein Chick'n Strips, ripped in half
- 1 cup toasted, unsalted cashews
- 1 tbsp whiskey (or white wine), optional
- 1 tbsp peanut oil (or vegetable oil)
- 1/2 tsp sea salt
- Jasmine Rice (optional)

Prepare your mise en place. Slice the onion vertically into 3/4-inch pieces. Roughly chop the garlic. Slice the Thai chilies and green onions into 2-inch pieces. Tear the Chick'n Strips into 2-inch pieces and set aside.

Note: If you can't find long, red Thai chilies, substitute one small red pepper along with 1 or 2 minced serrano peppers or small, red Thai chilies.

To cook the dish, heat a wok or large fry pan over medium-high heat. Once hot, add the oil and sauté the Chick'n until it is cooked halfway through. Add the garlic and sauté for about 30 seconds, followed by the onions and salt and continue to sauté for another minute or so. Add the chilies and cook for 2 minutes before adding the green onions and sauce. Toss to coat.

To finish, add the cashew nuts and whiskey. Taste for seasoning and serve immediately. If desired, serve with a side of Jasmine Rice.