

## Chicken and Cashew nut Recipe

(*Gai Pad Med Mamuang Himaphan*)

**THAI**food

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### Note:

These are the recommended amounts required for a meal for **four** people. Please adjust the amounts accordingly for more or less people.

### Ingredients:

2 chicken breasts  
1 onion  
4 Thai spring onions  
5-8 large leaves Kale  
1/2 cup unsalted cashew nuts  
1 cup shiitake mushrooms  
1-2 Thai red chillies  
3 cloves garlic



### For the sauce:

3 tablespoons white cooking wine  
1 cup chicken broth  
2 tablespoons soy sauce  
2 tablespoons rice vinegar  
1/2 teaspoon dark soy sauce  
1 lemongrass stalk  
2 tablespoons fish sauce  
2 tablespoons palm sugar  
1-2 tablespoons oil for stir-frying

**Preparing Time:** 30 minutes.

**Cooking Time:** 10 minutes.

### Method:

1. First slice the lemongrass and then pound it in a pestle and mortar.
2. Stir the remainder of the ingredients for the sauce in a large bowl and set it aside.
3. In a large wok, fry the onion, chillies and garlic for a couple of minutes.
4. Add the chicken and mushrooms to the wok and continue cooking for about five minutes till the chicken is cooked.
5. Add the rest of the vegetables to the wok and stir-fry for around another minute.
6. Finally add the sauce and cashew nuts and continue stir-frying for a couple of minutes until the sauce thickens.
7. Serve with either fragrant jasmine rice or glutinous sticky rice.