

20 Minute Garlic Butter Cashew Chicken

Restaurant-style cashew chicken made healthier, quicker, and with a few tweaks to make it unique and delicious!

Prep Time: 8 minutes Cook Time: 12 minutes Total Time: 20 minutes

Course: Main Course Cuisine: American, Asian Diet: Gluten Free

Key Ingredient: butter, cashews, chicken, garlic Servings: 4 Calories: 761kcal

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Ingredients

Sauce

- 1/2 cup hoisin sauce
- 1/4 cup tamari or soy sauce
- 1-2 tablespoons real maple syrup
- 2 tablespoons apple cider vinegar
- 1 tablespoon sriracha
- black pepper and chili flakes

Cashew Chicken

- 3 tablespoons sesame oil (or olive oil)
- 1 1/2 pounds ground chicken
- 1 tablespoon arrowroot powder or cornstarch
- 1 teaspoon paprika
- 1 1/2 cups broccoli
- 3 tablespoons salted butter
- 3-4 cloves garlic, chopped
- 1 tablespoon chopped fresh ginger
- 1 cup cashews
- 1/3 cup pickled ginger
- 4 green onions, chopped



Instructions

1. Add all sauce ingredients in a glass jar and mix to combine.
2. In a large skillet, combine the oil, chicken, cornstarch, paprika, and black pepper. Cook over medium heat, breaking up the meat as it cooks until browned, about 5 minutes. Add the butter, garlic, ginger, and cashews. Cook 2 minutes, until the butter browns and chicken gets crispy.
3. Pour 2/3 of the sauce over chicken. Cook until the sauce thickens slightly. Then, add the broccoli and pickled ginger. Cook another 2-5 minutes. Remove from heat.
4. Serve the chicken, broccoli, and remaining sauce over bowls of rice.
5. Top with extra sauce, sesame seeds and green onion. Enjoy!