



Cashew Chicken and Bok Choy

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Categories: Main Dish - Chicken, Stir Fry

Servings: 4

Start to Finish Time: 15 minutes

Description: Great way to make a chicken stir fry. Adapted from Chef Michael Symon

Serving Ideas: Serve with a steamed rice on the side.

Ingredients

1 T Olive Oil
2 lbs Chicken Thighs,
about 4 pieces
2 head Baby Bok Choy,
thinly sliced
3 lg cloves Garlic, peeled
and sliced
1/8 t Chili Flakes or
Aleppo Pepper
1/3 c Roasted Cashews or
Dry Roasted Peanuts,
roughly chopped
1/4 c Cilantro, stemmed
and chopped
1/4 c Water
1/8 c Sake
1 1/2 T White Shoyu Soy
Sauce or Tamari
1 t Sriracha
fine Celtic Sea Salt and
fresh ground Tellicherry
Black Pepper (if Aleppo
pepper is not used), to
taste

Directions

- 1) De-bone the chicken and remove the skin. Slice thin. Dice the skin and fry to make cracklins. Set aside to cool.
- 2) Place a large cast-iron pan over high heat and add olive oil. Pat the chicken dry with paper towels, season with salt and Tellicherry pepper (if not using Aleppo pepper), then add it to the pan in an even layer. Cook without moving for 3 minutes until golden brown, flip and stir in the bok choy, garlic, and cashews.
- 3) Season with salt and pepper then continue to cook for another 2 minutes. Deglaze the pan with water and sake, and cook for 1 minute more. Stir in the soy sauce and red pepper flakes or Aleppo pepper and Sriracha, remove to a platter, and serve! Serve with steamed rice and garnish with cilantro. Garnish also with the cracklins.
- 4) Tip: For a tasty, crunchy alternative to cashews, try peanuts!