



SlowCooked Cashew Chicken

Jacob · 28/09/2024



Prep Time

2 hrs 18 mins

Difficult

Medium

Servings

6

Description

I make this cashew chicken in my Fagorreg MultiFunctional Cooker where it cooks in about 2 hours mine runs hot but you could also make it in a traditional slow cooker just allow a longer cook time

Ingredients

- - ¼ cup cornstarch - 1 teaspoon ground black pepper - 2 pounds boneless skinless chicken breast halves
- cut into 1-inch pieces - 1 tablespoon canola oil - 1 cup roasted unsalted cashews - ¾ cup reduced-sodium soy sauce - ½ cup rice wine vinegar - ½ cup ketchup - 3 tablespoons sweet chili sauce - 2 tablespoons dark brown sugar - 5 cloves garlic
- minced - 1 tablespoon grated fresh ginger - ½ teaspoon red pepper flakes - 2 teaspoons toasted sesame oil
- 4 green onions
- sliced diagonally

Instructions

1. Combine cornstarch and pepper in a resealable plastic bag. Add chicken pieces and shake bag to coat with cornstarch mixture. Heat oil in skillet over medium-high heat. Brown chicken about 2 minutes on each side. Transfer to a multi-functional pressure cooker (such as Fagor®). Combine cashews
2. soy sauce
3. rice vinegar
4. ketchup
5. sweet chili sauce
6. brown sugar
7. garlic
8. ginger
9. red pepper flakes
10. and sesame oil in a bowl. Pour over chicken. Close and lock lid. Select Slow Cook function. Cook on Low until flavors are well combined and chicken is cooked through
11. about 2 hours. Garnish with green onions. Cook's Note: Cashews will be softer if you add them in the beginning of the cooking process. If you like the cashews to have more of a crunch
12. add them right before serving.