Best Ever Chinese Chicken Recipe

MY DAUGHTER BROUGHT HOME HER FRIENDS FROM CHINA. I WANTED TO MAKE SOMETHING THEY COULD RELATE TO SO I TRIED THIS RECIPE. IT WAS EASY TO ASSEMBLE AND MAKE. NOT ONLY DID THE FRIENDS FROM CHINA LOVE IT BUT MY FAMILY ALSO LOVED IT. I WILL BE MAKING IT AGAIN.

The whole Kitchen Crew fell in love with this dish. We loved the crunch of the cashews and the chunky, satisfying chicken. This one deserves a big gold star..

To Make this Recipe You'Il Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS AND DON'T FORGET TO SHARE THIS POST WITH YOUR FRIENDS AND FAMILY ON FACEBOOK.

To Make this Recipe You'Il Need the following ingredients:

Ingredients

- 4boneless, skinless chicken breasts, cubed
- 1/2 Tbspcornstarch
- 1 Tbspsoy sauce
- 3 Tbsppeanut oil
- 1green bell pepper, sliced
- 4mushrooms, sliced
- 1/2 lbsnow peas, cut in half
- 1/2 ccashews
- 1/4 tspground ginger
- 1/4 tspcayenne pepper
- SAUCE INGREDIENTS

- 6 Tbspsoy sauce
- 3 Tbspwhite wine
- 1/2 Tbspcider vinegar
- 3 Tbspbrown sugar
- 1 Tbspcornstarch
- 1 Tbspoil

How to Make Best Ever Chinese Chicken

1. In a large bowl combine chicken with cornstarch and soy sauce, stir well and let sit at least 5 minutes.
2. Clean, cut and prepare all ingredients ahead of time, including sauce mixture.
3. In a large frying pan or wok over medium-high heat, heat oil, add chicken and quickly stir-fry until done, 2-3 minutes.
4. Remove chicken from pan and set aside on a plate.
5. Add sliced green pepper and mushrooms to pan and stir-fry 2 minutes.
6. Add pea pods and nuts, stir fry 2 more minutes and add ginger and cayenne.
7. Return chicken to pan with vegetables, add sauce and stir.
8. Cover skillet and cook 5 minutes over medium heat. Serve over boiled white rice.

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