



## Chicken Cashew Nuts

### Ingredients

- 2 tbsp Vegetable oil
- 750 g Boneless, skinned chicken breast, cut into cubes
- 1 tsp Ginger, finely chopped
- 1000 mL Water
- 3 tbsp Maggi® Coconut Milk Powder
- 2 cubes Maggi® Chicken Bouillon
- 1 tbsp Soy sauce
- 1 tbsp Oyster Sauce
- 1 cup Shiitake Mushroom
- 1 Medium Carrot, cut into small pieces
- 0.5 cup spring onions, finely chopped
- 1.5 tbsp Corn flour
- 2 tbsp Water
- 1 cup unsalted roasted cashew nuts

### Instruction

1. Heat oil in a pan, add chicken and cook until light golden brown. Add ginger, water, MAGGI® Coconut Milk powder, MAGGI® Chicken Bouillon cubes, soy sauce and oyster sauce. Cook on low heat for 7 mins.
2. Add shiitake mushrooms, carrots and spring onions. Pour dissolved corn flour and stir well. Cook for another 3 mins, then remove from heat.
3. Add the cashew nuts and serve
4. Serving Tips: Serve with egg or rice noodles, or with fried rice.

#### Nutrition

Carbohydrates	17.61 g
Energy	401.19 kcal
Fats	22.03 g
Protein	34.25 g

🕒 15 Minutes

⊕ 6 Servings