

# Chicken Stir~Fry w/Broccoli & Cashews



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Serves 4

1c soy sauce	2 pounds chicken breast, boneless, skinless, cut into strips	1 green bell pepper, cut into strips
1/2c sweet chili sauce		
2T ginger, grated	2 onions, thinly sliced	1 red bell pepper, cut into strips
2T tahini	4 garlic cloves, finely minced	1c cashews
1t cornstarch	2T sesame oil (can use chili oil or canola oil instead)	1/2 pound broccoli pieces, frozen

In large zip~lock bag, combine soy sauce, sweet chili sauce, ginger, tahini and cornstarch. Mix well. Add chicken strips, onion and garlic. Seal bag and refrigerate at least 30 minutes and up to 4 hours.

Pour marinade out of bag into a bowl.. In a heavy non~stick skillet or wok, heat sesame oil until almost smoking. Add chicken strips and onion and cook 2 minutes, stirring constantly. Add green and red bell peppers and cook 1 minute.

Add cashews and broccoli and cook until broccoli is cooked through, about 1 minute. Remove chicken mixture from skillet and pour in reserved marinade. Boil 2 minutes and pour over chicken mixture.

Serve over rice.

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**Debbie Spangler ~ Certified Personal Chef**

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