

Stir fry Chicken with Thai Chilli Jam & Roasted Cashews

Recipe by Taya Meeikeaw

Paste Ingredients

1 tablespoon fresh garlic, peeled and crushed
1.5 tablespoons long red chillies, thinly sliced with seeds

Ingredients

2 tablespoons neutral oil,
250 grams chicken breast or thigh, sliced 5mm thick
½ cup brown onion, peeled and sliced 5mm thick
½ cup spring onion, leaves and stems, cut into 4cm pieces
½ cup celery, sliced 5mm thick

Stir Fry Sauce

3 teaspoons brown sugar
(40 ml) 2 tablespoons Thai oyster sauce, Mega Chef brand
1.5 tablespoons Thai Chilli Jam / Chilli paste in soya bean oil "Narm Prik Pow"

Garnish

1 tablespoon spring onion, thinly sliced
½ cup roasted cashew nuts, unsalted, see cooks note*

Method

1. Add chopped chillies into a mortar and pestle and pound for 10 seconds before adding crushed garlic. Pound for further 10 seconds until a chunky paste is formed. Set aside till use.
2. Add neutral oil to a wok or frying pan on medium heat.
3. Allow the oil to become hot then turn off the heat for a few seconds while adding the garlic and chilli paste with half the quantity of the sliced onion into to the wok.
4. Return to medium heat and stir briefly for a few seconds to release the flavours and aroma.
5. Add sliced chicken to the wok and toss gently. Allow the chicken to cook.
6. Season with the stir fry sauce. Add in extra 2 tablespoons of water if the stir fry appears dry.
7. Lastly, add the remaining sliced onion, spring onion and celery. Toss lightly for a few seconds.
8. Remove from the wok and garnish with a roasted cashew nuts and thinly sliced spring onion. Serve immediately with steamed jasmine rice.

Serves: 2

Preparation & Cooking Time: 15 minutes

Suggestion: Substitute pork for sliced chicken breast, beef, prawns or tofu for a delicious twist.

