



Taste it, Missoula! Bob Zimorino's Cashew Chicken

Ingredients

2 cups chicken broth
1/4 cup cornstarch
3 tablespoons soy sauce
1/2 teaspoon ground ginger
2 boneless skinless chicken breasts, cut into 1/2-inch strips
2 garlic cloves, minced
1/2 cup thinly sliced carrots
1 sweet red pepper (julienned)
1 red jalapeno (minced)
3 cups broccoli florets
1 cup fresh snow peas
1-1/2 cups cashews

Directions

In a skillet, heat 3 tablespoons of broth. Meanwhile, combine the cornstarch, soy sauce, ginger and remaining broth until smooth; set aside. Add chicken to the skillet; stir-fry over medium heat until no longer pink, about 3-5 minutes. Remove with a slotted spoon and keep warm. Add garlic, carrots and celery to skillet; stir-fry for 3 minutes. Add broccoli and peas; stir-fry for 4-5 minutes or until crisp-tender. Stir broth mixture; add to the skillet with the chicken. Cook and stir for 2 minutes. Stir in cashews. Serve over rice. **Yield:** 2-3 servings.



GOOD FOOD
S T O R E

Make it
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