



## CASHEW CHICKEN

- 4 Tablespoons Oil
- 2 Slices Ginger
- 2 Chicken Breasts, Diced
- 2 Teaspoons Cornstarch
- 1 Tablespoon White Wine
- 1/4 Teaspoon Pepper
- 2 Tablespoons Soy Sauce
- 1/2 Teaspoon Sugar
- 1/2 Teaspoon Salt
- 1/2 Cup Broken Cashews

## DIRECTIONS

1. Heat the oil in a skillet.
2. Brown the ginger.
3. Roll the diced chicken in cornstarch, wine and pepper.
4. Add to ginger and cook until cooked half through.
5. Add the soy sauce, sugar, and salt.
6. Mix well and cook until the chicken is done, stirring constantly.
7. Add the cashews.
8. Serve over rice.