



Cashew Nuts Chicken

Cooking time: 5 minutes

Ingredients :

- 1 Egg White
- 10ml Corn Starch Diluted in Water
- 400g Diced White Chicken Breast
- 45ml Oil
- 2 Garlic Cloves
- 2 Finely Chopped Green Onion
- 1 Finely Chopped Ginger Nut
- 60ml White Wine
- 30ml Soya Sauce
- 125g Unsalted Cashew Nuts

Note:

It is really important to prepare all the ingredients before to start cooking.

Preparation :

Whip the eggs and the diluted corn starch in a bowl. Add the chicken and mix. Heat up the *Chirurgical Stainless Steel* wok with oil, add the chicken and cook for 2 minutes. Add the garlic, green onion, ginger and let cook 1 minute. Add white wine. Add soya sauce, cashew nuts and cook 30 seconds. Serve immediately.