

GAI PHAD MED MAMUANG – CHICKEN WITH CASHEW NUTS



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- 1 handful chicken sliced
- 1 T chopped garlic
- 1 E vegetable oil
- 1 T Chilli paste (ekt 'n $\frac{1}{4}$ t gebruik ek hou nie van brand nie)
- 3-4 drop chilli oil
- 1 E oyster sauce
- 1 E light soy sauce
- 1 E sugar
- 2 E cashew nuts
- $\frac{1}{2}$ onion cut in 2 cm x 2 cm

1 stalk spring onion cut in 3 cm lengths

Gently roast the cashew nuts in a pan for a few minutes or until they turn golden brown.

At a low heat in a wok add the oil and the garlic and gently stir fry the chicken until half cooked. Add the chilli paste and stir well to coat the chicken.

Add the roasted cashew nuts to the wok and immediately add the oyster sauce, light soy sauce and sugar.

add the onion for a few seconds. Turn the heat off and serve with rice. Dont forget to add a few drops of chilli oil for colour.

Bron – Pum cooking school (phuket thailand)

Foto – Benhet Nieuwenhuis

Hierdie was vir my die lekkerste!!!!!!! 10/10