

Pan fried chicken with cashew nuts

Ingredients

- | | |
|--------------------|-----------------|
| 1. Chicken | 150 g |
| 2. Cashew nuts | 20 g |
| 3. Dry spur chili | 2 piece |
| 4. wheat flour | 1/2 cup |
| 5. Garlic | 3 piece |
| 6. Salt | 1/4 Tea spoon |
| 7. Sugar | 1/2 Table spoon |
| 8. Oyster sauce | 1 table spoon |
| 9. Light soy sauce | 1 table spoon |
| 10. Spring onion | 1 piece |

Cooking

1. Pour the chicken into the prepared cup. Then add the wheat flour. Followed by salt, mix well. Read more at
2. Deep-fry the chicken in hot oil until the chicken is golden brown. And use a strainer to scoop it out. Set aside to drain the oil.
3. Continue frying the cashew nuts on low heat, frying just enough to turn brown. and hurriedly scooped it up
4. Then cut the dried chilies into bite-sized pieces and fry them, being careful not to use high heat. Fry until crispy and the color changes a little. Scoop it up and set it aside as well.

5. Turn on the fire and add oil. Add garlic and stir until fragrant. Then add chicken and cashew nuts and stir.

6. Season with seasonings, oyster sauce, soy sauce and sugar. Stir well.

7. Then add spring onions and fried chilies and stir-fry a little.

