



Making the chicken that makes your menu.™



Cashew Chicken

Great ideas from the Chefs at Brakebush



The Recipe

- 3 oz. 5211 Brakebush Grilled Breast Fillet Strips (diced in 1 inch chunks)
- 2 oz. Long grain white rice (cooked)
- 1 oz. Asian Menu Sesame Garlic Sauce

- 1 oz. Cashew nut, lightly salted (cut in half)
- ½ oz. Yellow onion (cut in half inch square)
- ½ oz. Green pepper (cut in half inch square)
- ½ oz. Red pepper (cut in half inch square)
- ½ oz. Green onion (cut in 1 inch pieces)
- ½ tsp. Vegetable oil

Method:

1. In a skillet or Wok heat oil. Stir fry onion, peppers and chicken about 45 seconds (high heat).
2. Add sauce and nuts to coat chicken and vegetables, let thicken slightly.
3. Serve atop the cooked rice.

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Cashew Chicken



#1 Ingredients:

5211 Grilled Chicken Breast Fillet Strips
Long grain white rice (cooked)
Asian Menu Sesame Garlic Sauce
Cashews
Yellow onion
Green pepper
Red pepper
Green onion
Vegetable oil



#2

In a skillet or Wok heat oil.



#3

Stir fry onion, peppers and chicken about 45 seconds (high heat).



#4

Add sauce and nuts to coat chicken and vegetables. Let thicken slightly.



#5

Serve atop the cooked rice.