

Virtual Cooking Class with Grace Young

Spicy Cashew Chicken Recipe

Adapted from **Stir-Frying to the Sky's Edge** by Grace Young

Poster House is thrilled to partner with Grace Young for a virtual cooking class in honor of our collaborative video series Chinatown Stories. Prep your ingredients and follow along with the Wok Therapist herself!

Ingredients

- 1 pound skinless, boneless chicken breast or thigh, cut into 1/4-inch thick bite-sized slices
- 1 tablespoon minced garlic
- 1 tablespoon minced ginger
- 2 teaspoons soy sauce
- 1 1/2 teaspoons cornstarch
- 1 teaspoon plus 2 tablespoons Shao Hsing rice wine or dry sherry
- 3/4 teaspoon salt
- 1/8 teaspoon sugar
- 1/4 cup chicken broth
- 1 teaspoon chili garlic sauce
- 2 tablespoons peanut or grapeseed oil
- 1 cup sugar snaps, strings removed
- 1/2 cup thinly sliced carrot
- 1/2 cup thinly sliced celery
- 1/2 cup unsalted roasted cashews

Directions

1. In a medium bowl combine the chicken, garlic, ginger, 1 tsp of the soy sauce, 1 tsp of the cornstarch, 1 teaspoon of the sherry, 1/2 teaspoon of the salt, and sugar. Stir to combine. In a small bowl combine the broth, chili garlic sauce, the remaining 1 teaspoon soy sauce, 2 tablespoons sherry and 1/2 teaspoon cornstarch.

2. Heat a 14-inch wok or 12-inch skillet over high heat until a bead of water vaporizes within 1 to 2 seconds of contact. Swirl in 1 tablespoon of the oil, carefully add the chicken and spread evenly in one layer in the wok. Cook undisturbed 1 minute, letting the chicken begin to sear. Using a metal spatula stir-fry 1 minute, or until the chicken is lightly browned but not cooked through. Swirl the remaining 1 tablespoon oil into the wok, add the sugar snaps, carrots, celery, cashews, and sprinkle on the remaining 1/4 teaspoon salt. Stir-fry 1 minute or until the sugar snaps are bright green. Restir the sauce mixture, swirl it into the wok, and stir-fry 1 minute or until the chicken is just cooked through.

Serves 4 as a main course with rice.