

Cashew Chicken Lettuce Wraps

Ingredients

- 1 tbsp Butter
- 1 tbsp Sesame oil
- 1 lb Boneless skinless chicken breasts, cut into 1-inch pieces
- 2 Cloves garlic, minced
- 1/4 tsp Salt
- 1/4 tsp Black pepper
- 2 tbsp Hoisin sauce
- 2 tbsp Soy sauce
- 2 tbsp Rice vinegar
- 1/2 cup Reduced-sodium chicken broth
- 1 tbsp Cornstarch
- 2/3 cup chopped NUT HARVEST® Whole Cashews
- 12 Large Boston lettuce leaves
- 1/2 cup Matchstick carrots
- 3 Scallions, thinly sliced

How to make it

1. Into large skillet set over medium-high heat, add butter and oil; stir until melted. Add chicken, garlic, salt and pepper; cook, stirring occasionally, for 6 to 8 minutes or until starting to brown. Stir in hoisin sauce, soy sauce and vinegar; bring to a boil.
2. In small bowl, whisk together chicken broth and cornstarch. Stir slurry into skillet; return to a boil. Cook, stirring occasionally, for 3 to 5 minutes or until sauce has thickened and chicken is cooked through. Stir in NUT HARVEST® Whole Cashews.
3. Divide chicken mixture among lettuce leaves. Sprinkle with carrots and scallions.



PREP
TIME
20 minutes



COOK
TIME
15 minutes



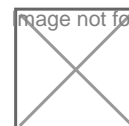
TOTAL
TIME
35 min



SERVING
4

Made with

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NUT HARVEST® Whole Cashews