

Thai Chicken Stirfry with Basil and Cashews

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/food-recipes>

Ingredients:

- 1 teaspoon cornstarch
- 1 teaspoon rice vinegar or rice wine
- 2 chicken breast
- 3 tablespoons soy sauce
- 3 tablespoons fish sauce
- 3 tablespoons palm sugar to taste, you want a little sweetness to the sauce
- 4 tablespoons water
- 1 teaspoon rice vinegar
- 2 chicken breast chopped in bite sized pieces and marinated, marinade optional
- 1 tablespoon coconut oil
- 2 tablespoons garlic chili paste
- 1/2 onion chopped
- 2 Thai chilis finger length red, with seeds removed and diced, optional
- 2 peppers chopped
- 2 carrots sliced
- 1 cup broccoli cut into bite sized pieces
- 1/2 cup cashews
- 1 bunch basil dont chop it
- 1 green onion for garnish, optional
- cooked rice to serve it with

Nutrition:

1. Calories: 510 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 145 milligrams
4. Fat: 23 grams
5. Fiber: 3 grams

6. Protein: 55 grams
7. SaturatedFat: 7 grams
8. Sodium: 2020 milligrams
9. Sugar: 12 grams

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