

# Cashew Chicken Curry

Yield: 4 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-cashew-chicken-recipe>

## Ingredients:

- 2 tablespoons curry powder yellow
- 2 teaspoons fresh ginger minced
- 3 cloves garlic minced
- 1 tablespoon Sriracha hot sauce
- salt
- pepper
- 1 tablespoon olive oil
- 1 onion chopped
- 2 red bell peppers sliced into strips
- 1 1/2 pounds boneless skinless chicken breast cut into small pieces
- 2 tablespoons curry powder yellow
- 2 tablespoons cashew butter or peanut butter
- 1 cup water chestnuts thinly sliced
- 1 cup scallions thinly sliced
- cilantro leaves chopped fresh, for serving
- cashews roughly chopped, for serving
- lime wedges for serving
- cooked rice for serving

## Nutrition:

1. Calories: 530 calories
2. Carbohydrate: 53 grams
3. Cholesterol: 110 milligrams
4. Fat: 17 grams
5. Fiber: 7 grams
6. Protein: 44 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 520 milligrams
9. Sugar: 7 grams

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