Cashew Chicken Stir Fry over Rice

Cooking Instructions

This dish has 4 parts: Chicken, Glaze, Cashews, and Jasmine Rice.

QuickThaw: QuickThaw chicken/veggie pack by submerging the tightly sealed bag in water for 15–20 minutes.

Jasmine Rice:

1. Rinse rice, if desired.
2. Bring 1 1/2 cups water, 1/4 teaspoon salt, and 1/4 teaspoon oil to a boil.
3. Add 1 cup jasmine rice.
4. Lower heat, cover, and cook until all water is absorbed, approximately 16 minutes.

Cooking Method: QuickThaw/Sauté

> **Chicken:** Heat 1 tablespoon oil in a skillet over medium-low heat. Sauté chicken/veggie pack for 10–12 minutes, stirring occasionally.
>
> **Finish:** Add cashews and sauté 1–2 minutes more. Add glaze and bring to a light boil. If sauce seems too dry, add a little water to reach desired consistency.

Internal temp: 165°F.

Serving Suggestions: Serve over rice. Fresh fruit salad for dessert. Riesling.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

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