

CopyCat The Cheesecake Factory Spicy Cashew Chicken

Ingredients

1/2 cup peanut oil or vegetable
1 1/2 lbs chicken breast sliced into bite-sized pieces
Seasoned Rice Flour recipe below
Rice flour batter recipe below
Spicy Hoisin Soy Sauce recipe below
8 oz cashews
6 pieces green onions sliced into
White sesame seeds to garnish

SEASONED RICE FLOUR:

3/4 cup rice flour
1/4 tsp salt
1/8 tsp black pepper
1/8 tsp paprika
1/8 tsp baking powder
Pinch of Chinese 5 Spice

Rice Flour Batter:

1 cup rice flour
1/4 cup all purpose flour
1/4 tsp salt
1/4 tsp black pepper
1 1/2 – 2 cups of ice water

Spicy Hoisin Sauce:

1 cup Hoisin Sauce
1/4 cup soy sauce
2 Tbsp rice vinegar or red wine vinegar
1 Tbsp Sriracha sauce
1 1/2 tsp fresh ginger grated or minced
1/4 cup granulated sugar
2 1/2 Tbsp garlic minced

1/4 tsp crushed red chili flakes

Directions

Place the hoisin sauce, soy sauce, red wine vinegar, and sriracha into small mixing bowl and stir to blend. Add sugar, garlic, crushed red chili flakes and stir until sugar is dissolved. Set aside.

Place all ingredients for seasoned rice flour into a zip-top plastic bag, seal, and shake gently to mix. Place chicken in the bag and shake until chicken is well coated. Set aside.

Place all ingredients for rice flour batter into a bowl and mix. Add cold water and whisk until combined. Keep cold.

Add oil to wok or large skillet and heat over MED heat. Let oil come up to temperature.

Add the rice flour coated chicken to the bowl of batter and gently fold together so each piece of chicken is coated in batter.

One at a time, add the chicken to the hot oil. You'll need to work in batches, as you don't want to overcrowd your pan.

Fry until chicken is golden brown on both sides, crispy, and cooked through. Remove with a strainer or kitchen tongs and place on a paper towel lined baking sheet to drain.

Pour out excess oil. Add the spicy hoisin soy sauce mixture, cashews, and 3/4 of the green onions to the pan.

Cook for a minute to allow flavors to combine and the sauce to heat up.

Add cooked chicken and toss until each piece of chicken is coated in the sauce.

To serve, place chicken atop white rice and garnish with remaining green onions and white sesame seeds.