

CopyCat The Cheesecake Factory's Cashew Chicken

Ingredients

$\frac{1}{3}$ cup canola, or vegetable oil
1 $\frac{1}{2}$ lbs chicken breast, cut into bite size chunks
Seasoned Rice Flour
Rice Flour Batter
Spicy Soy-Sherry Sauce
8oz cashews
6 green onions, cut into $\frac{1}{4}$ - inch pieces

For Seasoned Rice Flour:

$\frac{3}{4}$ cup rice flour
 $\frac{1}{4}$ tsp kosher salt
 $\frac{1}{8}$ tsp ground black pepper
 $\frac{1}{8}$ tsp paprika
 $\frac{1}{8}$ tsp baking powder

For Rice Flour Batter:

1 cups Rice Flour
 $\frac{1}{4}$ cup all-purpose flour
 $\frac{1}{4}$ tsp kosher salt
 $\frac{1}{4}$ tsp ground black pepper
 $1\frac{1}{2}$ cups Ice Water

For Spicy Soy-Sherry Sauce:

1 cup Hoisin sauce
 $\frac{1}{4}$ cup soy sauce
 $\frac{1}{4}$ cup sherry wine
2 tbsp red wine vinegar
1 tbsp sriracha sauce
 $\frac{1}{4}$ cup granulated sugar
2oz fresh garlic, minced
 $\frac{1}{4}$ tsp red chili flakes, crushed

Directions

Mix the ingredients into a bowl together. Combine all the ingredients together in a bowl over ice. Keep them cold.

Combine the sauce ingredients together and mix well. Toss the chicken with the seasoned flour.

Put the batter into a large bowl with the chicken. Carefully combine the two until well coated.

Heat the canola oil in a large pan or wok on medium-high.

Add the chicken pieces to the pan and cook for 3 minutes on each side until browned and crispy. Break apart any pieces that stay stuck together.

Add the sauce and cashews into the pan. Add in the green onions.

Toss all the ingredients together until well coated. Let cook for 30 seconds to a minute for the sauce to thicken.

Garnish with sesame seeds, parsley, and crushed cashews.