

Thai Cashew Chicken

served over Jasmine white rice

by Sun Dahlfred, *Thailand*

This cashew chicken recipe is a favorite of the Dahlfred family. One of the things we love so much about Sun's Cashew Chicken is that it is a good base recipe that has lots of possibilities to expand for your family. However this meal comes together, we encourage you to do this together with your family, share with your kids what the Dahlfred family is doing in Thailand and pray for them. Even better, do it with another family!



Ingredients

- 2 lbs. boneless chicken (breasts or thighs) cut into 1-inch cubes
- 1 cup coconut oil (melt if solid), *divided*
- 1 - 3 Tbsp chili powder (reduce for less spicy)
- 1/2 cup soy sauce
- 1/2 cup honey
- 1-2 teaspoons ginger, peeled and finely chopped
- 1 cup jasmine rice
- 2 cups water
- 3 cups onions, roughly chopped (about 2 medium/large onions)
- 3 cups mushrooms, roughly chopped
- 1/4 cup chopped green onion, *divided*
- 2 cups cashews
- salt to taste

Serves: 4-6

Prep Time: 40 minutes

Cook Time: 15 minutes

Instructions



1 Prepare ingredients. Wash and dry the produce. Peel **onion**, roughly chop. Roughly chop **mushrooms**. Pat **chicken** dry, then cut into 1-inch cubes. Peel and finely chop **ginger**. Chop **green onion**. Measure out the **oil, chili powder, soy sauce, and honey** into separate bowls.



2 Prepare chicken. Marinate chicken in bowl with **half the oil, chili powder, soy sauce, honey and ginger** for 30 minutes. Move to Step 3, then back to this step. Heat large pan on medium high. Use remaining oil to sauté and cook chicken through. Remove chicken, set aside. Put extra marinade back in pan, simmer for 3-5 minutes. Go to Step 4.



3 Cook the rice. While chicken marinates: In a small pot, combine **rice**, pinch of **salt** and 2 cups of **water**. Heat to boiling on high. Once boiling, cover and reduce heat to low. Cook 12-14 minutes, or until water has been absorbed and the rice is tender. Turn off the heat and fluff the cooked rice with a fork. Set aside in a warm place.



4 Cook the veggies. Add the roughly chopped **onions** and **mushrooms** to sauce in the pan, and saute until onions are translucent and mushrooms are cooked. Add in most of the chopped **green onion**, keeping 1 - 2 Tbsp. of the darkest green onions for garnish later.



5 Combine all the cooked ingredients. Gently stir the cooked chicken back into the pan with the mushroom and onion mixture. Stir in the **cashews** until just mixed.



6 Plate your dish. Divide the **rice** into separate dishes. Top with the finished cashew chicken mixture. To garnish, sprinkle with **green onions**. Enjoy!

Meet Karl + Sun Dahlfred

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Karl is a professor of Church History and Missions at Bangkok Bible Seminary and assists with the translation and publication of Thai Christian books at OMF Publishers, Thailand. Karl and Sun are involved with Grace City Bangkok, a new church plant reaching out to downtown Bangkok. During 2017, they are on home assignment in the USA. Karl and Sun have three children, Joshua (age 10), and Caitlin (age 7), John (age 3).

Ways to Pray:

- Seminary students mature into competent, godly church leaders
- Numerical and spiritual growth of Thai church plant
- Entire family have rest, renewal, and quality time with partners in 2017
- Details finalized for Karl's Ph.D. studies to improve his teaching
- Strength, patience, time management as Sun home schools Joshua and Caitlin, and cares for John

