



## Cashew Chicken Stir Fry

4 servings

Prep Time: 10 minutes    Cook Time: 15 minutes

- 1 lb. boneless, skinless chicken breasts, cut into strips
- 2 Tbsp. vegetable oil, divided
- 3 cups sliced mixed vegetables of your choice (like broccoli florets and sliced carrots)
- 2 cloves garlic, finely chopped
- 1 1/2 tsp. finely chopped fresh ginger
- 1 package Knorr® Rice Sides™ - Chicken flavor
- 1 cup chopped unsalted cashews
- 1 Tbsp. low sodium soy sauce

1.) SEASON chicken, if desired, with salt and pepper. Heat 1 tablespoon oil in large nonstick skillet over medium-high heat and cook chicken, stirring occasionally, until thoroughly cooked, about 5 minutes. Remove and set aside.

2.) HEAT remaining 1 tablespoon oil in same skillet over medium-high heat and cook vegetables, garlic and ginger until fragrant and vegetables start to soften, about 1 minute.

3.) PREPARE Knorr® Rice Sides™ - Chicken flavor in same skillet according to package directions. Stir in cashews, soy sauce and chicken.

**Nutritional Information 1 serving :**

Calories 560 , Calories from Fat 250 , Total Fat 28 g, Saturated Fat 5 g, Trans Fat 0 g, Cholesterol 75 mg, Sodium 660 mg, Total Carbs 47 g, Dietary Fiber 4 g, Sugars 5 g, Protein 35 g, Vitamin A 35 %, Vitamin C 110 %, Calcium 6 %, Iron 25 %