



Turkey Stir Fry with Cashew

14 ounces boneless skinless turkey breast

Sea salt and Pepper

2 tbs veggie oil

½ cup cashews

1 small onion peeled and sliced

4 garlic cloves peeled and chopped

1 dried red chili cut in ½ inch pieces

3 green onions cut on the diagonal into 1 ¼ pieces

4 tsp fish sauce

1 tbs dark soy

Pinch

1 red chili seeded and sliced

Directions

Cut the turkey breast into bite sizes and season with pinch of salt and pepper.

Heat the oil in large skillet. Add the cashews and stir over medium heat until golden, with a slotted spoon remove cashews and set aside.

Add the onion and garlic to the wok and stir fry for 3-4 minutes. Add the dried chili and the turkey pieces. Fry 2-3 minutes. Add green onions, fish sauce, soy and a pinch of sugar and continue to stir fry an extra minute. Add the sliced red chili and the cashews, mix well. Remove from heat and serve immediately with fresh steamed Jasmine rice.