

Spicy Garlic Cashew Chicken Recipe

- **Prep time:** 10 minutes
- **Cook time:** 45 minutes

INGREDIENTS

- 1 cup roasted (salted or unsalted) cashew nuts [I used salted b/c that's what HEB had]
- 6 Tbsp roughly chopped cilantro (leaves and stems) [I think there is no such thing as too much cilantro so I went heavy handed but if you don't like cilantro you can use flat leaf parsley]
- 1/4 cup grapeseed or olive oil
- 4 garlic cloves, roughly chopped [I went a little heavy on the garlic too, same philosophy as cilantro]
- 2 tablespoons coconut aminos
- 2 teaspoons honey [I didn't measure that exactly, just eyeballed]
- 1 to 2 jalapeño peppers, stems and most seeds discarded, roughly chopped [I used only one in the marinade and none in the sauce b/c it was for a large group & I knew there would be children there but it is KILLER with extra spice]
- 1 Tbsp lime juice, plus lime wedges for garnish
- Kosher salt and freshly ground black pepper
- 3 pounds bone-in, skin-on chicken thighs

METHOD

1 In a food processor or blender, add the cashews, cilantro, oil, garlic, coconut aminos, honey, jalapeno, lime juice, and 2 tablespoons of water. Pulse or blend until the mixture is a smooth paste. Add salt and pepper to taste. Reserve a third of the marinade for serving with the chicken. Use the rest for coating the chicken. [I doubled the marinade recipe for the sauce because that's how good the sauce is]

2 Sprinkle the chicken thighs all over with salt and pepper. Coat the chicken pieces with the marinade. At this point if you want, you can make ahead, and chill for several hours or overnight until ready to cook. Bring to room temperature before cooking.



3 Preheat broiler or prepare grill for medium direct heat. Broil or grill chicken, turning frequently, until golden and crisp and a meat thermometer reads 170°F when inserted into the thickest part of the thigh (not touching a bone), or when the juices run clear (not pink) when cut into with a knife. This will take about 25 to 35 minutes for a grill on medium heat, or about 10-20 minutes under a broiler, depending on how far the chicken is from the heat. Serve with lime wedges, reserved marinade, and cilantro if desired.