

Easy Cashew Chicken (American Style)

<https://moneysmartfamily.com/money-saving-tips/chicken-turkey-main-dish-recipes/#cashew-chicken>



This is one of our family favorite recipes. Remember that cooked turkey can be substituted for the chicken.

Ingredients:

- 3 Cups Chicken Broth
- 2 Tbs to 1/4 Cup Soy Sauce (to taste)
- 3 Cups Cubed Raw Chicken
(can be up to 3 lbs of Chicken)
- 3 Cups Diced Celery (include leaves)
- 1 Large Onion—chopped
- 1 Small Cans Cream of Mushroom Soup
(use second can if you want a creamier sauce)
- Cashews
- Crispy Chinese Chow Mein Noodles
- 1/4 tsp of Pepper
- 2 Cups uncooked rice

- *Optional:*
- 1 Can of Sliced Water Chestnuts (drained)
- 8 oz container of Fresh Mushrooms Sliced

Directions:

Put broth and Soy Sauce in a pot.

Add uncooked chicken.

Bring broth and chicken to a boil. Then turn down heat to simmer for 10 minutes.

Add celery, onion and optional veggies.

Cook for an additional 15 minutes until veggies are tender.

Add Cream of Mushroom soup. Thicken gravy with liquified cornstarch.

Serve over rice. Top with Crispy Chow Mein Noodles and Cashews

- **Servings: 10**
- **Cost per Serving: \$1**