



Crockpot Cashew Chicken

added by Hollie Cameron



Original Recipe adapted from: Now You're Cookin'. I like extra cashews - add as many as you like. If you like the sauce and want to have some to pour over the chicken and the rice, double the sauce ingredients

Cook time: 4 Hr **Prep time:** 15 Min **Serves:** 4-6

Ingredients

- 2 lb chicken thighs, skinless and boneless
 - 1/4 c all purpose flour
 - 1/2 tsp black pepper
 - 1 Tbsp canola oil
 - 1/4 c soy sauce, low sodium
 - 2 Tbsp rice wine vinegar
 - 2 Tbsp ~~ketchup~~ tomato paste
 - 1 Tbsp brown sugar
 - 1 clove garlic, minced
 - 1/2 tsp fresh grated ginger
 - 1/4 tsp red pepper flakes
 - 1/2 c cashews
- 2 cans (13.5oz) coconut cream

Directions

1. Combine flour and pepper in large Ziploc bag. Add chicken. Shake to coat with flour mixture
2. Heat oil in skillet over medium-high heat. Brown chicken about 2 minutes on each side.
3. Place chicken in slow cooker. Combine soy sauce, vinegar, ketchup, sugar, garlic, ginger, and → coconut cream pepper flakes in small bowl; pour over chicken.
4. Cook on LOW for 3 to 4 hours.
5. Add cashews and stir.

Last Step: Don't forget to share!

Make all your friends drool by posting a picture of your finished recipe on your favorite social network. And don't forget to tag **Just A Pinch** and include **#justapinchrecipes** so we can see it too!

→ Add celery before serving.