

Honey & cashew nut vegan chicken



aroma
KITCHEN

INGREDIENTS

TO MARINATE

1 bag Quorn Vegan Pieces

3 tbsp soy sauce

1 tbsp corn flour

YOU WILL ALSO NEED

80g honey

1 tbsp soy sauce

Juice & zest of 1 large orange

2 spring onions, sliced

1 tsp black sesame seeds

50g toasted cashew nuts

100g cooked Eurico basmati rice

FOR THE BATTER

3 tbsp corn flour

2 tbsp plain flour

4 tbsp soda water

Good pinch baking powder

Good pinch salt

Vegetable oil for frying



METHOD

- 1 Start this recipe by marinating the vegan pieces for 30 minutes. Heat the oil and make the batter.
- 2 Mix together the corn flour, plain flour, baking powder and salt and whisk in the soda water to a batter.
- 3 Mix in the marinated pieces and immediately fry in the hot oil.
- 4 For the sauce, cook together the honey, soy sauce, orange juice and zest for a couple of minutes till glossy.
- 5 Pour over the fried pieces to coat well.
- 6 Serve the cooked basmati rice and decorate with sliced spring onions and black sesame seeds.