

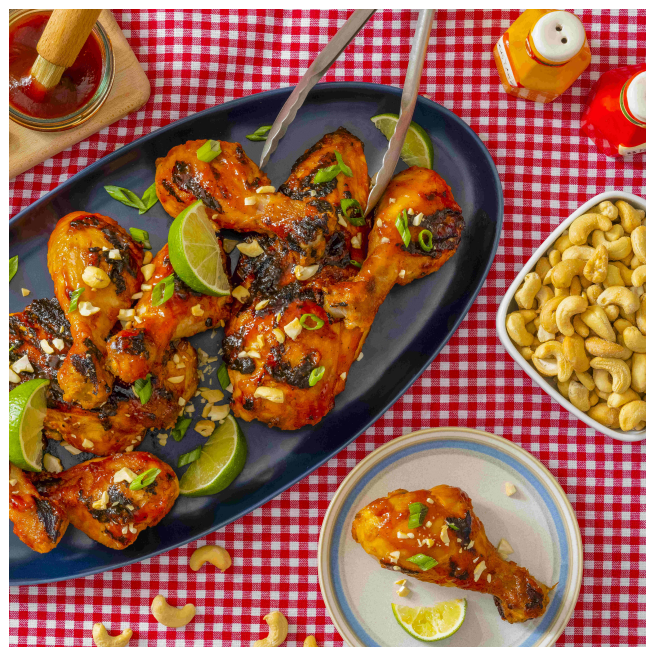
# NUT HARVEST® Kung Pao BBQ Grilled Chicken

## Ingredients

- 1/2 cup, divided Sea Salted NUT HARVEST® Whole Cashews
- 1/4 cup soy sauce
- 1/4 cup Sriracha sauce, divided
- 2 tbsp apple cider vinegar
- 2 tbsp canola oil
- 3 cloves garlic
- 1 tbsp minced fresh gingerroot
- 3 lbs mixed bone-in, skin-on chicken pieces, such as 2 breasts, 2 thighs and 2 drumsticks
- 1/3 cup barbecue sauce
- 2 tbsp liquid honey
- 2 green onions, thinly sliced
- 1 lime, cut into wedges

## How to make it

1. In food processor, process 1/4 cup cashews until finely ground. Add soy sauce, 2 tbsp Sriracha, vinegar, oil, garlic and ginger; pulse until blended. Transfer to large bowl.
2. Toss chicken in marinade. Cover and chill for at least 2 to 4 hours.
3. Preheat grill to medium heat; grease grates well.
4. In small bowl, stir together barbecue sauce, honey and remaining Sriracha.
5. Remove chicken from the marinade (discard marinade).
6. Grill chicken, turning, for 20 minutes. Brush with barbecue sauce mixture. Grill for 5 to 10 minutes or until chicken is well marked, barbecue sauce is caramelized, chicken is



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	25 min	50 min (+ 2 hrs standing time)	4-6

## Made with



**NUT HARVEST® Whole Cashews**

cooked through and instant-read thermometer registers 165°F when inserted into thickest part of thigh.

7. Roughly chop remaining cashews. Garnish chicken with chopped cashews and green onions. Serve with lime wedges.