

Chicken with spinach and cashew



Serves 🍴🍴

Ingredients

300 g chicken thigh or breast

200 g spinach

40 g cashews

200 ml coconut milk

2 cm ginger root

1/2 fresh onion

1 clove garlic

1 pinch salt

3 tablespoons extra virgin olive oil or seed

Method

Wash and clean spinach, diced chicken, toasted cashews for a few minutes in a pan. Lightly fry in oil, garlic and onion, add the pieces of chicken, cut the sliced ginger and cook for few minutes, add the coconut milk, salt, reduce heat and cook for 5 / 6 minutes then add the spinach, cover with lid and cook for another few minutes. Sprinkle with toasted cashews and serve.