Cashew Chicken

1 1/2 pounds boneless, skinless chicken breasts

5 Tablespoons soy sauce

2 Tablespoons cornstarch

1 Tablespoon dry sherry

1 teaspoon toasted sesame oil

1/3 cup hoisin

1/3 cup water

1 Tablespoon balsamic vinegar

3 Tablespoons canola oil

1 cup raw cashews

2 celery ribs, sliced thin

6 scallions, cut into 1" pieces

2 garlic cloves, minced

1 teaspoon fresh ginger, grated

1/2 teaspoon red pepper flakes

Combine chicken, 2 T. soy, cornstarch, sherry and sesame oil.

Combine hoisin, water, vinegar and 3 T. soy in separate bowl.

Heat oil in skillet.  Add cashews and cook 4-6 minutes until golden.

Transfer cashews to a bowl with a slotted spoon.

Heat remaining oil in skillet.  Add chicken and cook until browned.

Add celery, scallions, garlic, ginger and red pepper flakes.  Cook 2 minutes.

Add hoisin mixture.  Bring to a boil.  Cook until chicken is 165.

Remove from heat.  Stir in cashews.