

# NECN's Cookin' with Costa: Patricia Yeo

June 11, 2011



(TV Diner) - Find out what's cookin' in our state-of-the-art kitchen at the Viking Center in Westwood, Massachusetts! [www.vikingcenter.com](http://www.vikingcenter.com)

She's spicy, sassy, and works a wok like nobody we've ever seen. Enter -- Patricia Yeo! Or, as we like to say, the one and only Yeo, Mama! For now, you can find her in the kitchen at OM in Cambridge's Harvard Square, but keep an eye out for her appearance at a brand-new restaurant, coming soon. [www.omrestaurant.com](http://www.omrestaurant.com)

## **Chicken, Asparagus & Cashews, Spicy Soy-Citrus Sauce** (Enough for 6 as an entrée or for 12 lettuce wraps)

- 1 chicken, diced into 1" cubes. I like using both the dark & white meat but if you prefer all white meat then use 4 chicken breasts)
- 2 cups asparagus, cut into 1.5" pieces
- 1 medium size onion, finely julienne
- 4 cloves garlic, finely chopped
- 1 cup cashews, toasted
- 1 cup soy citrus sauce
- Canola

In a hot wok, add canola oil (about 2T), julienne onions & garlic. Cook until garlic is golden brown, add chicken and cook over high heat until lightly browned (about 15 minutes). Add asparagus and cook until asparagus is tender (another 2 minutes). Add sauce, the quantity really depends on if you like your chicken very saucy or quite dry. If I am serving it with rice as an entrée I make it pretty saucy but if I am using it for the filling of a lettuce wrap then I keep it dry as it tends to get messy. Stir in cashews just before serving.

### **Soy Citrus Sauce**

- 1 cup orange juice
- ½ cup red wine or rice wine vinegar
- ½ cup brown sugar
- 6 cloves garlic
- 5 dried chillies or 1T chili flakes (the quantity depends on how spicy you like your sauce)
- 1 cup soy sauce

Add all ingredients except soy sauce to a pot, reduce by half. Add soy sauce and simmer for a further 10 minutes. Puree in blender or simply strain out the chilli