

Pressure Cooker Orange Chicken

Ingredients:

- 2 lbs chicken thighs cut into 2 inch pieces (You can use chicken breast but be aware it is much more dry).
- 1 cup orange juice
- 1 tablespoon grated ginger
- 6 cloves minced garlic
- 1 tablespoon of chicken broth
- 1/2 cup tomato sauce
- 1/4 cup granulated sugar
- 1/4 cup brown sugar
- 1/4 cup soy sauce
- 1 tablespoon Sriracha
- zest from 1 orange

Cornstarch Slurry:

- 2 tablespoons cornstarch
- 2 tablespoons orange juice

Garnish:

- 4 green onions sliced
- extra orange zest

Directions:

1. Cut your chicken into 2inch pieces.
2. Add the ingredients to you the inner pot of your pressure cooker (Do not add the slurry or garnish ingredients). Mix well and seal your machine.
3. Set your pressure cooker to Manual/Custom for 5 minutes on high pressure. Check your vent (closed).
4. When it's done, allow the pot to Natural Pressure Release (NPR) for 3-5 minutes then release remaining pressure.
5. Mix the slurry well (no lumps) and add to the chicken mixture. Stir well and set your pot to Sauté/Sear. Allow the sauce to cook 2-3 minutes or until the sauce has thickened.
6. Turn off the heat and allow the chicken to stand for 5 minutes (the sauce will continue to thicken) Serve over rice and garnish with fresh chopped green onions and extra orange zest.

Adventures in
EVERYDAY
cooking