

Pressure Cooker Chicken Fried Rice

INGREDIENTS:

- ½ Tbsp vegetable oil
- ½ cup diced carrots
- 1 tsp minced garlic
- 1 tsp minced ginger
- 1 ½ cups of raw chicken
- ½ tsp salt
- ¼ tsp pepper

- 1 ½ cups of long grain white rice
- 1 ½ cups of chicken broth
- ½ cup frozen green peas

- 2 beaten eggs
- 1 Tbsp of soy sauce
- 1 tsp sesame oil (optional)

INSTRUCTIONS:

1. Add vegetable oil to the inner pot of your pressure cooker and set the pot to sear/saute.
2. When it's hot, add your raw carrots, garlic, ginger, and raw chicken. Season with your salt and pepper. Stir fry for several minutes until the chicken is almost cooked.
3. Add your chicken broth, rice, and frozen peas to the pot and stir well.
4. Cook on high pressure for 3 minutes. Allow a natural pressure release for 8-10 minutes.
5. Immediately add your beaten eggs to the rice and chicken mixture, and stir well to cook them with the residual heat. Once the egg is cooked, add in your soy sauce and sesame oil (if using).
6. Garnish with onions