

# How To Make Best Sweet & Sour Chicken Instant Pot.

## INGREDIENTS

2 tbsp oil

2 lb boneless skinless chicken thighs

1 cup chicken broth

1 medium onion

1 can 398ml pineapple chunks no juice

1/4 cup ketchup

1 tbsp sugar

1 tbsp chopped garlic

2 tbsp soy sauce

1/4 cup rice vinegar

1 tsp ginger paste

1 tbsp season salt

1 tsp smoked paprika

1 tsp cayenne pepper

1 tbsp hoisin sauce

## INSTRUCTIONS

Instant Pot – press saute on hi and add 2 tbsp of oil, add chicken and season with season salt and saute for 3-5 minutes add 1 tsp of smoked paprika + 1 tsp of cayenne pepper + 1 cup of chicken broth + 1 medium size onion cut to small pieces + 1/4 cup of ketchup + 1 tbsp of sugar + 2 tbsp of soy sauce + 1 tbsp of chopped garlic + 1 tsp of ginger paste + 1/4 cup of rice vinegar + 1 tbsp of hoisin sauce + 398ml pineapple chunks no juice. Close the lid, press cancel then pressure cook on hi for 10 minutes. When finish I will do 5 minutes natural release and then quick release. Open the lid press cancel, then saute on hi. When is bubble I add cornstarch slurry (2 tbsp of cornstarch + 2 tbsp of cold water).

