

Thai Peanut Chicken Ramen

Ingredients:

- ✓ 4 cups low sodium chicken broth
- ✓ 1 can coconut milk
- ✓ ¼ low sodium soy sauce
- ✓ 2 tbsp fish sauce
- ✓ 2 tbsp honey
- ✓ 1/3 cup creamy peanut butter
- ✓ ¼ cup Thai red curry paste
- ✓ 1 lb chicken breast
- ✓ 8 ounces sliced mushrooms
- ✓ 2 red bell peppers, chopped
- ✓ 1 ¼ tsp ginger
- ✓ 1 tbsp minced garlic
- ✓ 2 squares ramen noodles
- ✓ 2 tbsp lime juice
- ✓ 3 cups spinach



Total Time: 35 minutes Servings: 5

Directions:

1. In the bowl of the instant pot, mix chicken broth, coconut milk, soy sauce, fish sauce, honey, peanut butter, curry paste, chicken, mushrooms, red peppers, garlic, and ginger. Cook on high pressure for 10 minutes.
2. Once done cooking, release pressure from instant pot. Remove chicken and shred.
3. Turn the instant pot onto sauté. Add noodles, lime juice, and spinach. Cook for 4-5 minutes, until noodles are tender. Add chicken back to pot. Mix and serve.