

Braised Chicken

Ingredients:

- ✓ 2 lbs chicken breast
- ✓ 1 tbsp turmeric
- ✓ 2 tsp + 5/4 tsp ginger
- ✓ 3 tbsp olive oil
- ✓ 1 tbsp cornstarch
- ✓ 1 onion, diced
- ✓ 1 tbsp minced garlic
- ✓ 1 tsp cayenne pepper
- ✓ 3 sweet potatoes, chunked
- ✓ 1 cup chicken broth
- ✓ 1 can coconut milk
- ✓ 2 tbsp fish sauce
- ✓ 2 cups baby spinach
- ✓ 1 tbsp lime juice



Total Time: 45 minutes Servings: 4

Directions:

1. Cut chicken into large cubes, add turmeric and 2 tsp ginger, let marinate for 5 minutes.
2. In the instant pot add olive oil and sauté garlic and onion for 2 minutes. Add ginger, cayenne, and cornstarch, sauté one more minute.
3. Add sweet potatoes, chicken broth, coconut milk, fish sauce, and chicken. Mix and cook on high pressure for 8 minutes.
4. Set instant pot to sauté and add lime juice and spinach. Let sauté until sauce is thick and spinach is wilted, about 5 minutes.
5. Serve with rice and naan.