

Instant Pot Chinese Chicken

Ingredients

- 2 teaspoons salt
- 1/4 teaspoon black pepper
- 1.5kg chicken
- 2 tablespoons ghee
- 120g shiitake mushrooms, stemmed and quartered
- 3 spring onions, trimmed and cut into 2" segments
- 3 medium garlic cloves, peeled and trimmed
- 1" fresh ginger, peeled and cut into 5mm coins
- Juice from 1 lime
- 1/2 teaspoon sesame oil
- 1/4 cup sliced spring onions

Method

1. Sprinkle salt and pepper all over chicken, both inside and out.
2. Add 1 tablespoon of ghee to the pressure cooker and press the saute button.
3. When the fat is shimmering toss in the mushrooms and spring onions. Cook for 2 minutes.
4. Add the garlic and ginger and saute for 30 seconds.
5. Push the vegetables to the side of the pot. Add a teaspoon of ghee to the exposed bit in the center.
6. Sear the chicken breast side down for 5 minutes then breast side up for 5 minutes.
7. Turn off the saute function.
8. Transfer the chicken to a plate then pour 1/2 cup water into the pot, scraping off any brown bits.
9. Add a steamer insert to the bottom of the pressure cooker, and lay the bird on top of it, breast side up.
10. Pressure cook on high for 20 minutes then release the pressure.
11. Move the chicken to a plate and tent it with foil leaving it to rest for 10 minutes.
12. Pour the solids through a sieve and set aside the mushrooms. Press down on the solids and extract any liquid.
13. Stir in the lime juice and sesame oil. Adjust the seasonings to taste.
14. Serve with mushrooms and spring onions.