**Instant Pot White-Cut Chicken**

Submitted by Annette Chan

5.25 to 5.5 lb. good-quality chicken (e.g., Sprouts Young Chicken)

5-6 slices of ginger

6 cloves of garlic

4 stalks of green onion, cut into large pieces

2 Tbl. salt

8 cups cold water

Add ginger, garlic, green onion, salt, and water into the Instant Pot. Mix everything together. Place the chicken into the Instant Pot with the breast side down.

Close the lid and pressure cook at high pressure for 0 minutes.

Wait for 15 to 20 minutes, and then do a quick release. The amount of time to wait until you do a quick release depends on the size of the chicken.

Fill a large bowl with ice water.

Open the pot and check the temperature of the chicken. Make sure the temperature is at least 165oF. If the temperature is too low, cook for longer in the pot (sauté setting).

Carefully remove the chicken from the pot and submerge the chicken in the ice water (breast side down). Cool the chicken in the ice water for about 10-15 minutes.

Drain the chicken and cut it into pieces. Serve with soy sauce.