

Instant Pot Chinese Chicken Noodle Soup

PREP TIME:

5 minutes

Instant Pot / Multi Cooker

6 minutes

19 minutes total

SERVES:

4 - 6

INGREDIENTS:

2 tsp toasted sesame oil

2 tsp / 4 cloves garlic, chopped

1 1/2 lb chicken breast, whole

1/4 cup soy sauce

2 tbsp rice vinegar

4 cups chicken broth plus 1 1/4 cups
water

1 Sichuan blend

4 oz / 1 sheet Chinese wheat noodles

2 cups Napa cabbage, shredded

scallions

chili sauce

PREPARE:

heat sesame oil in the Instant Pot on sauté
function low and stir in the garlic

turn off the sauté function straight away

add the chicken breast, soy sauce, rice
vinegar, chicken broth & water to the Instant
Pot / Multi Cooker

tuck Sichuan spice bag into the chicken
mixture (it remains there during cooking to
steep)

secure the Instant Pot lid and pressure
valve to Sealing

press the Manual / Pressure Cook button and
adjust the cook time to 6 minutes

once cooked turn the dial to Venting and use
Quick Pressure Release

discard the spice bag

shred the chicken breast and return to the
Instant Pot with the noodles & cabbage

stir and replace the lid for 8 minutes until the
noodles are cooked

top with sliced scallions and chili sauce

