

Instant Pot Sichuan Tofu Noodle Soup

PREP TIME:

10 minutes

COOKING TIME:

**Instant Pot /
Multi Cooker**

6 minutes

19 minutes total

SERVES:

4 - 6

INGREDIENTS:

2 tbsp toasted sesame oil

2 tsp / 4 cloves garlic, chopped

1/4 cup soy sauce

2 tbsp rice vinegar

4 cups vegetable broth plus 1 1/4 cups water

1 Sichuan blend

4 oz / 1 sheet thin rice noodles or egg noodles

2 medium bok choy, quartered

1 pack firm tofu, cubed

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

tuck Sichuan spice bag into the 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

stir the noodles, bok choy, and tofu into the liquid in the Instant pot and replace the lid for 8 minutes until the noodles and bok choy are cooked

top with sliced scallions and chili sauce pair with a Vienna style lager, a ginger Kombucha or green tea

