

# Chinese Chicken Noodle Soup

## PREP TIME:

5 minutes

## 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 1/2 lb chicken breast, whole

1/2 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

turn the dial to Venting and use Quick  
Pressure Release and serve

at the end of the cook time, 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

