

RECIPE | PEPPERS



INSTANT POT KUNG PAO CHICKEN



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INGREDIENTS

1 lb Pure Flavor® Aurora Bites Mini Sweet Peppers, halved
4 Thai chili peppers
1 whole chicken, cut into pieces
1 zucchini, halved & sliced
¾ cup peanuts, crushed
4 tbsp vegetable oil
Salt & pepper, to taste
Green onions, for garnish
Sesame seeds, for garnish
White rice, optional for serving

For the cornstarch slurry:
3 tbsp water
2 tbsp cornstarch

For the sauce:
½ cup water
⅓ cup soy sauce
3 tbsp hoisin sauce
2 tbsp honey
3 tsp minced garlic
1 tsp fresh ginger, grated
¼ tsp red pepper chili flakes

DIRECTIONS

- 1 Turn Instant Pot to SAUTE, add oil and cook chicken until lightly browned.
- 2 Combine all sauce ingredients and pour over the chicken.
- 3 Add the remaining ingredients, close and seal Instant Pot, and set the valve to sealing. Press MANUAL or PRESSURE COOK and set for 30 minutes.
- 4 Quick release valve, open lid and stir in the slurry to allow the sauce to bubble and thicken up.
- 5 Garnish with sesame seeds and green onions. Serve over rice if desired.



60 min

10 min
PREP.

50 min
COOKING



4



easy