

Pressure Cooker Cashew Chicken

2 SERVINGS 25 MINUTES



INGREDIENTS

- 2 tsp Avocado Oil (divided)
- 2 tbsps Coconut Aminos
- 1 tbsp Sugar Free Ketchup
- 1 tbsp Rice Vinegar
- 1 1/2 tbsps Orange Juice
- 1 Garlic (clove, minced)
- 8 ozs Chicken Breast (skinless, boneless, cubed)
- 2 tsp Arrowroot Powder (divided)
- 2 tsp Water
- 1/2 cup Cashews
- 1 stalk Green Onion (optional, sliced)

DIRECTIONS

- 01 In a small bowl, add half the avocado oil, coconut aminos, ketchup, rice vinegar, orange juice and garlic. Whisk to combine.
- 02 Toss the cubed chicken breast with half the arrowroot powder. Turn on the pressure cooker to sauté mode. Add the remaining avocado oil and the chicken then sear for 1 to 2 minutes. Press cancel and then pour the sauce on top. Set to “sealing” then press manual/pressure cooker and cook for 10 minutes on high pressure. Once finished, manually release the pressure.
- 03 While the chicken is cooking, whisk the remaining arrowroot powder and water in a small bowl. Remove the lid carefully on the pressure cooker and whisk to combine the arrowroot/water mixture. Add the cashews and stir.
- 04 Divide onto plates and garnish with green onion (optional). Enjoy!

NOTES

SERVE IT WITH

A side of rice, couscous, quinoa or cauliflower rice.

LIKES IT SPICY

Garnish with red pepper flakes.

LEFTOVERS

Keeps well in the fridge for up to three days.