

Instant Pot Orange Chicken

Yield: 4 regular servings or 2 generous servings

Approximate Total Time: 1 hour

Electric Pressure Cooker Size: 6 quarts

This delectable recipe comes from *Sweet&Savory Meals*:

<https://sweetandsavorymeals.com/instant-pot-orange-chicken/>

Instant Pot Orange Chicken 101:

*Zest 2 oranges before starting the recipe. Oranges are next to impossible to zest if they've already been cut and squeezed. 2 oranges won't provide enough juice for this recipe, so I buy a small bottle of Simply Orange orange juice to supplement.

*Instead of thighs, I use 2 pounds of boneless, skinless chicken breasts, which is about 4 large. Cook time stays the same.

*I use the 6 cloves of garlic, white wine, and tomato sauce called for in this recipe.

*I use 1/8 tsp. crushed red pepper flakes instead of the Sriracha called for in the recipe.

*To peel ginger, scrape the skin off with the back of a spoon. Then use a grater to grate it.

*For the slurry, I use 3 tablespoons of cornstarch and 3 tablespoons of orange juice.

**I have two foolproof recipes for white rice. One uses the microwave, and one uses the pressure cooker:*

Easy Long Grain Rice: <http://www.easypiecanbe.com/2019/09/easy-long-grain-rice.html>

Pressure Cooker Long Grain White Rice:

<http://www.easypiecanbe.com/2019/09/pressure-cooker-long-grain-white-rice.html>