

Instant Pot ThaiStyle Green Curry Chicken

Oscar · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

40 mins

Description

This ThaiStyle chicken has a creamy green coconut curry sauce with just the right amount of spice and is made quickly and easily in your Instant Pot. It is delicious served with rice.

Ingredients

- 1 (13.5 ounce) can coconut milk - ¼ cup chicken broth - 3 tablespoons green curry paste - 2 tablespoons soy sauce - 1 tablespoon fish sauce - 1 tablespoon brown sugar - ½ teaspoon dried basil - 1 tablespoon vegetable oil - 1 pound skinless
- boneless chicken thighs
- chopped into bite-sized pieces - 1 lime
- zested - 1 teaspoon grated fresh ginger - 2 cloves garlic
- minced - 1 jalapeno pepper
- seeded and minced - 6 ounces snow peas - 1 red bell pepper
- cut into thin strips - ¼ cup chopped cilantro

Instructions

1. Mix coconut milk
2. chicken broth
3. curry paste
4. soy sauce
5. fish sauce
6. brown sugar
7. and basil in a bowl with a whisk until smooth. Set aside. Turn on a multi-functional pressure cooker (such as Instant Pot) and select Saute function. Heat oil in the pot. Add chicken and saute
8. stirring occasionally until browned
9. 3 to 4 minutes. Add lime zest
10. ginger
11. garlic
12. and jalapeno to the pot and cook
13. stirring
14. for 1 minute. Press Cancel. Pour coconut curry mixture into the pot and stir well with a wooden spoon
15. scraping to loosen any browned bits from the bottom. Close and lock the lid. Select High pressure according to manufacturer's instructions; set timer for 6 minutes. Allow 10 minutes for pressure to build before the cooking time begins. Release pressure carefully using the quick-release method according to manufacturer's instructions
16. about 5 minutes. Unlock and remove the lid. Select the Saute function once more. Add snow peas and bell pepper and cook until vegetables are crisp-tender
17. 3 to 4 minutes. Press Cancel. Garnish curry with chopped cilantro. Recipe Tip For more of a kick
18. you can double the jalapeno and add an additional tablespoon of curry paste.