

Instant Pot Chicken Miso Soup

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

This chicken miso soup is full of fresh ingredients and has the perfect blend of delicious savory flavors

Ingredients

- - 1 tablespoon grapeseed oil
- or more to taste - 5 medium carrots
- chopped - 2 medium leeks
- diced - 5 ounces shiitake mushrooms
- sliced - 1 onion
- diced - 2 pounds skinless
- boneless chicken thighs - 1 pinch salt and ground black pepper to taste - 8 cups chicken broth - ½ cup miso paste - 8 cloves garlic
- minced - 1 tablespoon soy sauce - 1 (2 inch) piece ginger root
- grated - 1 dash Sriracha sauce
- or to taste - ½ head napa cabbage
- torn into pieces - 1 head baby bok choy
- cleaned and sliced

Instructions

1. Pour grapeseed oil into an electric pressure cooker (such as Instant Pot). Add carrots
2. leeks
3. shiitake mushrooms
4. and onion; cook and stir on the Sauté setting until softened
5. about 5 minutes. Season chicken thighs with salt and pepper; add to the pot. Pour in chicken broth. Seal and cook on the Soup setting for 7 minutes. Release pressure naturally for 10 minutes according to the manufacturer's instructions. Cover the vent with a dishtowel and release remaining pressure with the quick-release method. Remove chicken thighs and shred with 2 forks on a cutting board; return to the pot and add miso paste
6. garlic
7. soy sauce
8. ginger
9. and Sriracha. Cook and stir on the Sauté setting until miso paste dissolves
10. about 5 minutes. Stir in cabbage and bok choy; cook until softened
11. about 5 minutes. Trusted Brands Recipe Tip You can add rice noodles if desired. Add them to the pot once liquid comes to a boil and cook as directed on the package.