



Pressure Cooker Teriyaki Chicken

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

8

Description

I combined other teriyaki recipes to make up a yummy version for my favorite cooker my electric pressure cooker I used a mix of boneless skinless thighs and chicken tenders Serve with spaghetti or rice noodles and broccoliYUM

Ingredients

- - ¾ cup brown sugar - ¾ cup reduced-sodium soy sauce - ¼ cup cider vinegar - 2 tablespoons ground ginger - 2 tablespoons garlic powder - 1 teaspoon ground black pepper - 1 (20 ounce) can crushed pineapple - 1 cup chicken stock - 3 pounds boneless
- skinless chicken thighs - 2 tablespoons cornstarch (Optional) - 2 tablespoons cold water (Optional)

Instructions

1. Combine brown sugar
2. soy sauce
3. cider vinegar
4. ginger
5. garlic powder
6. pepper
7. crushed pineapple and juice
8. and chicken stock in a bowl and stir until the brown sugar is dissolved. Place chicken thighs in the pressure cooker and pour in the sauce. Stir gently to coat. Bring the pressure cooker up to high pressure over high heat
9. then reduce the heat to low
10. maintaining high pressure. Cook for 20 minutes. Stir cornstarch into cold water and set aside. Reduce the pressure using the rapid-release method. Use a slotted spoon to transfer the chicken to a serving dish; cover with foil and set aside. Whisk the cornstarch mixture into the sauce
11. bring the mixture to a boil
12. and cook
13. stirring frequently
14. until the sauce has thickened
15. about 3 minutes. Serve the chicken topped with the teriyaki sauce. Cook's Note: I use a mix of boneless skinless chicken thighs and chicken tenders.