

Hawaiian Chicken Long Rice

Ingredients

32 oz Chicken Broth
3 T Soy Sauce
1 t Sugar
2 clv Garlic (minced)
2 T Ginger (grated)
4 Chicken Thighs (bone-in, with skin)
10 1/2 oz Bean Threads
1/4 c Green Onions (sliced)

Instructions

- 1.Place the bean thread noodles in a bowl of cold water to soak. Set aside.
- 2.Add the chicken broth, soy sauce, sugar, garlic, ginger, and chicken thighs directly into the Instant Pot. Seal the lid and set the valve to sealing. Cook on Manual High Pressure for 10 minutes, then allow a 12-minute natural pressure release.
- 3.Remove the chicken. Discard the skin and bones, shred the meat, and return it to the pot.
- 4.Drain the soaked noodles and add them to the pot. Seal the lid, set the valve to sealing, and cook on Manual High Pressure for 2 minutes. Quick release when done. Stir, garnish with sliced green onions, and serve hot. Enjoy!