

# Coconut Tandoori Chicken

## Ingredients

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2 lb Chicken Thighs (boneless, skinless)  
2 T Honey  
2 T Garam Masala  
1 T Chili Powder  
1 T Garlic Powder  
1 T Cumin  
2 t Salt  
2 t Turmeric  
1/2 t Ground Ginger  
1/2 t Cayenne  
14 oz Coconut Milk  
1 Kabocha (seeded, cut into chunks)

## Instructions

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Add all ingredients to the Instant Pot insert and mix until combined. Place insert into Instant Pot and place the lid on top. Move valve switch to sealing. Cook for 5 minutes on manual at high pressure, then wait an additional 10 minutes for natural release. Let the sauce stand for about 15 minutes before serving, it should thicken up slightly. Shred meat and serve over rice.