



Noreen's Kitchen

Pressure Cooker

Saucy Chicken Teriyaki

Ingredients

2 pounds chicken breast cut in strips	2, 20 ounce cans pineapple chunks, drained
1 medium onion, cut in chunks	1 cup pineapple juice
1 green bell pepper, cut into chunks	1 1/2 cups Teriyaki sauce
3 stalks celery, sliced thick	1 cup water
2 carrots, cut in thick slices	2 tablespoons corn starch
3 cloves garlic, minced	Crispy chow mein noodles (optional)
2 tablespoons ginger paste or grated ginger	Crispy Onion strips (optional)

Step by Step Instructions

NOTE: I am using an Elite 10 quart electric pressure cooker. Please consult the manufacturers instruction manual for your model to learn how best to set your particular model of machine for cooking this dish.

Place chicken, vegetables, pineapple, garlic and ginger into the vessel of your cooker. Stir well to combine.

Add Teriyaki sauce and pineapple juice and stir well.

Cook according to manufacturer's instructions for chicken. I cooked mine on the chicken setting for 15 minutes. I waited ten minutes after the timer went off and allowed the steam to release from the vessel.

Remove the lid and stir. Check chicken for doneness.

Whisk together, cold water and corn starch.

Pour mixture into the chicken mixture and stir well.

Set cooker to the meat setting and allow vessel to heat in order to bring the mixture to a simmer and cook the corn starch until the sauce is clear and no longer cloudy.

Turn heat off and allow to sit for five minutes before serving.

Serve over rice or noodles and top with crispy chow mein noodles and/or crunchy fried onion strips if desired.