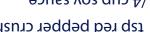
- lio emeses qedi f
 - J tsp red pepper crushed

sbees emeses edd f

1 tbsp water

2 tsp cornstarch

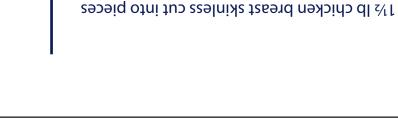


- acreases for a solution and the second seco

l tbsp garlic minced

2 tbsp honey

sbeas emeses qed f





varley



Instructions

- Add the sesame oil in the instant pot and press "sauté"
- Add half of the amount of chicken, stir and cook for 3-4 minutes until it is a bit brown.
- Then take it out and sauté the remaining half the same way. You
- can add more oil if necessary.
- Take a bowl and add honey, soy sauce, red pepper and garlic, and mix it well.
- Put all the chicken in the pot and then add the sauce. Cover the lid.
- Cook on high pressure for 8 minutes.
- After cooking ends, do a quick pressure release.
- In a small bowl mix the cornstarch and water and whisk.
- Press "sauté" and add the cornstarch mixture into the Instant Pot. Let it cook for about 1 minute to get the required thickness.
- Enjoy. Don't forget to sprinkle sesame seeds on top.



fueling