Thai Cashew Chicken

InstantPot
Serves 4

- 32 g all-purpose flour
- 1 tsp kosher salt
- 450 g boneless, skinless chicken thighs
- 3 T Canola oil
- 120 ml chicken stock
- 2 T soy sauce
- 1 T fish stock
- 1 T, freshly squeezed lime juice
- 2 tsp sugar
- 1 tsp red pepper flakes
- ½ small onion, sliced thin (about ½ C)
- 1 small red bell pepper, seeded and cut into 1-in pieces
- 1 med. jalapeno, seeded and cut into thin half-moons
- 2 tsp cornstarch
- 1 T water
- 150 g roasted unsalted cashews

Dredge and brown the chicken
1. Mix **flour** and **salt** in shallow dish. Dredge **chicken thighs** in flour, lightly coating both sides. Gently shake off any excess flour.
2. Preheat Instant Pot by selecting **Sauté** and adjust to **More** for high heat.
3. Heat the oil until it shimmers, then add the chicken in a single layer (may need to do 2 batches or use skillet on the stove)
4. Let cook undisturbed until golden brown, **4-5 min**. Flip the thighs and cook until browned on the other side, **3-4 min**. Transfer to a plate and let cool for a few minutes, then cut into bite-size pieces.

Prepare the sauce
5. While chicken cools, pour of any accumulated fat.
6. While the pot is still hot, pour in the **chicken stock** and stir, scraping up any browned bits from the bottom. Simmer until reduced by about half.
7. Add the **soy sauce**, **fish sauce**, **lime juice**, **sugar**, and **red pepper flakes** and stir to combine.

Pressure cook
8. Add the cut-up **chicken**, **onion**, **bell pepper**, and **jalapeno** to the pot. Lock the lid.
9. Select **Manual**; adjust pressure to **High** and the time to **5 minutes**.
10. After cooking, **naturally release the pressure for 5 minutes**, **then quick release any remaining pressure**. Unlock and remove lid.

Finish
11. In a small bowl, whisk together the **cornstarch** and **water** until smooth. Stir into sauce and cook until the sauce thickens, **2-3 min**. Taste and adjust seasonings, if necessary.
12. Add the **cashews** and mix gently. Serve.