

Instant Pot Hot & Sour Soup

Hot & Sour Soup in the pressure cooker

2 Chicken Breast ... cut into 4 large strips

1 Onion

4 cups Water

1 cup canned Tomatoes (Puree or diced)

1-2 teaspoons Garlic Chili Paste

1/2 cup Ketchup

4 cubs Chicken Bullion (or equal the amount of what you use)

2 Tablespoons Soy sauce

6 Tablespoons Vinegar

2 Eggs (beaten) about 6 Tablespoons Cornstarch (make a slurry)

Place everything into the pressure cooker except eggs and cornstarch.

Set for 5 min on High pressure.

Let Natural Pressure Release for about 5 min, then let the rest of the pressure out.

Fish out chicken and shred, and add back to the pot, let your beaten eggs pour slowly into the hot soup and slowly stir the whole time.

Then set the pressure cooker back to sauté and add your cornstarch slurry, let come to boil to thicken. You can add bean sprouts, bamboo or anything else you like.

Taste then enjoy!