Instant Pot Chicken & Vegetable Lo Mein

* 1 20 oz package boneless, skinless chicken thighs cut in pieces or simply left whole…organic is best!
* 1-2 Tbs chili garlic sauce (Siracha is great!)
* 1 Tbs olive oil
* ½-1 cup chopped green onion or regular cooking onion
* 1 ½ tsp ground ginger
* 1 Tbs chopped garlic
* 2 cups chicken broth or bone broth
* ¼ Cup water
* ¼ Cup soy sauce or Bragg’s Aminos
* 1 Tsp brown sugar or Swerve substitute
* 7 oz gluten free pasta (we like Aldi’s GF organic soybean pasta)
* 3 Cups sliced mushrooms
* 1 Cup (about 2 large carrots) ½” sliced carrots
* 1 Medium red pepper, cored and sliced into ¼” slices
* 4 Cups baby spinach, lightly packed

In medium bowl, mix chicken and chili sauce, stirring to coat. Set aside. On your 6 quart Instant Pot or other electric pressure cooker, select SAUTE. Heat oil in Instant Pot. Add onions and garlic, cook and stir 1 minute. Add ginger and cook 1 minute until fragrant. Select CANCEL.

Add broth, soy sauce and brown sugar; stir to deglaze bottom of insert. Add chicken and spaghetti, stir to coat. Add mushrooms, carrots and bell peppers on top, select MANUAL, cook on high 9 minutes. Select CANCEL and vent to quick release.

Add spinach and stir well, breaking up any spaghetti that be stuck together.

Serve and enjoy!