

Ginger Chicken



Ingredients

- 1 chicken cut into pieces
- 1 piece of fresh ginger - finely grated
- 1 large onion - finely diced
- 1 tbsp. olive oil
- ¼ cup dry sherry
- ¼ cup soy sauce
- ¼ cup water

Directions:

1. Add the olive oil into the Pressure Pro and press the **CHICKEN/MEAT** button to engage the heating element. Add the chicken to brown.
2. Sprinkle the chicken with the onion and ginger. Mix well.
3. Next, add sherry, soy sauce and water.
4. Close the lid and ensure that the **PRESSURE VALVE** is set to **SEAL**.
5. When done, add salt and pepper to taste, and serve.