

Chicken Faux Pho



INGREDIENTS:

3 lbs assorted chicken pieces
2 medium onions quartered
1 inch ginger peeled and chopped
1 tablespoon coriander seeds
1 teaspoon green cardamom pods
1 black cardamom pod
1 cinnamon stick
4 cloves

1 lemon grass stalk - trimmed into 2 inch pieces
1/4 cup fish sauce
1 cup fresh cilantro
1 head boy choy chopped
1 large daikon root spiralized
sea salt to taste

DIRECTIONS:

Add coriander seeds to a dry skillet. Toast over medium low heat until fragrant and golden, 5-6 minutes.

Add chicken and all ingredients to pressure cooker except daikon root. Pour in enough water to cover and set InstaPot to cook for 30 minutes.

In the meantime, take spiralized daikon and cook in small skillet over medium heat with a little coconut oil until soft "noodles" about 5 minutes.

Put noodles in bowls for base, once InstaPot is finished, remove chicken and label the broth over noodles and chicken. Enjoy!