



# Pressure Cooker Honey-Garlic Chicken Tacos

GF  
option

## INGREDIENTS

¾ cup Hy-Vee honey, divided  
½ cup Hy-Vee ketchup  
½ cup Hy-Vee less-sodium soy sauce  
5 tbsp Sriracha sauce, divided  
4 cloves garlic, minced  
1 tbsp refrigerated ginger paste  
2 tsp toasted sesame oil  
1 tsp Stubb's chicken rub with sea salt, honey, garlic, and mustard  
1 lb Hy-Vee boneless skinless chicken thighs  
1 (4.5-oz.) pkg. Hy-Vee hard taco shells (12 shells)  
avocados, seeded, peeled, and sliced; for serving  
radishes, cut into matchsticks; for serving  
green onions, for serving  
Cotija cheese, crumbled; for serving

## PREPARATION

- 1 Combine ½ cup honey, ketchup, soy sauce, 3 tablespoons sriracha, garlic, ginger paste, sesame oil, and chicken rub in a medium bowl; set aside.
- 2 Place chicken thighs in a single layer in 6-quart pressure cooker. Pour honey mixture over chicken. Lock lid in place and set valve to SEALING position. Cook on HIGH PRESSURE for 15 minutes. Allow pressure to release naturally for 10 minutes. Place towel over release valve; move to VENTING position (Quick Release) to release remaining pressure. Carefully remove lid, allowing steam to escape.
- 3 Transfer chicken to a cutting board; reserve 1 cup cooking juices in cooker. Shred chicken using 2 forks; return chicken to juices in cooker to keep warm.
- 4 Combine remaining ¼ cup honey and remaining 2 tablespoons sriracha in a small bowl.
- 5 To serve, spoon chicken into taco shells using a slotted spoon. Top with avocados, radishes, green onions, and Cotija cheese; drizzle with honey-sriracha mixture, if desired.

## NUTRITION FACTS

Calories: 370  
Total Fat: 9g  
Saturated Fat: 2g  
Trans Fat: 0g  
Cholesterol: 70mg

Sodium: 1290mg  
Carbohydrates: 58g  
Fiber: 1g  
Sugar: 41g  
Protein: 18g