

Thanksgiving Instant Pot Asian Sticky Rice Stuffing

Yield: 6 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/boneless-skinless-chicken-thighs-recipe-thanksgiving-roast>

Ingredients:

- 2 cups glutinous rice not sushi rice
- 2 tablespoons cooking oil
- 5 cloves garlic peeled and finely chopped
- 6 ounces boneless skinless chicken thighs /breast or use Chinese sausage or your favorite sausage
- 5 shiitake mushrooms
- 2 cups shiitake mushrooms liquid from soaking
- 3 tablespoons oyster sauce
- 2 tablespoons soy sauce
- 1 teaspoon sugar
- 1 cup panko breadcrumbs
- 1/3 cup ghee or butter
- 1 teaspoon garlic powder optional
- salt to taste

Nutrition:

1. Calories: 430 calories
2. Carbohydrate: 61 grams
3. Cholesterol: 20 milligrams
4. Fat: 15 grams
5. Fiber: 3 grams
6. Protein: 12 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 720 milligrams
9. Sugar: 1 grams

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