

# Chinese Chicken in pressure cooker

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Serves  

## Ingredients

1/2 chicken  
1 leek  
2 cloves garlic  
4 tablespoons soy sauce  
3 teaspoons sugar  
1 pinch of salt  
1 teaspoon and 1/2 sesame seeds  
3-4 tablespoons extra virgin olive oil  
2 glasses of water

## Method

Cut the chicken into 6-7 pieces and brown it in a pressure cooker without lid for about ten minutes with a couple of tablespoons of oil. Chop the leek with the soy sauce, sugar, salt, sesame seeds, a tablespoon of oil and add the chicken. Fry for another minute, add water and close the pot with the lid. Cook for 18-20 minutes from the whistle to the pot. Serve hot.