

Instant Pot Yardbird Chili with White Beans

Oscar · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

1 hr 50 mins

Description

This Instant Pot white chicken chili is made with dry great northern beans. You can make it ahead of time using the pressure cooker mode then switch over to the slow cooker mode.

Ingredients

- - 2 tablespoons vegetable oil - 1 ½ chicken breasts
- cut into 1/2-inch cubes - 1 medium onion
- diced - 4 cloves garlic
- crushed - 1 (28 ounce) can green enchilada sauce - 2 cups dry great northern beans
- sorted and rinsed - 2 cups chicken broth - 2 (4 ounce) cans chopped green chiles (such as Hatch)
- undrained - 1 tablespoon oregano - 1 teaspoon cumin - 1 cup shredded Cheddar-Monterey Jack cheese blend
- or to taste - ½ cup chopped cilantro
- or to taste

Instructions

1. Turn on a multi-functional pressure cooker (such as Instant Pot) and select the Sauté function. Pour in oil. Add chicken and sauté until lightly browned
2. 5 to 7 minutes. Add onion and garlic; sauté until soft and translucent
3. about 5 minutes more. Add enchilada sauce
4. dry beans
5. broth
6. green chiles
7. oregano
8. and cumin. Close and lock the lid. Select high pressure according to the manufacturer's instructions; set the timer for 45 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure using the natural-release method according to manufacturer's instructions
9. at least 25 minutes to allow beans to fully cook. Unlock and remove the lid. Garnish chili with shredded Cheddar-Monterey Jack cheese blend and cilantro. Recipe Tip You can use chicken thighs in place of breasts if you prefer.