Instant Pot Chicken Taco Soup

Jacob · 30/09/2024



Prep Time

10 mins

Dificult

Medium

Servings

1 hr 5 mins

Description

This recipe has no cream in it but when blended it takes on a creamy taste The blending step is optional but I believe it gives a better presentation

Ingredients

— - 1 small onion

— diced - 2 tablespoons butter - 1 clove garlic

— minced - 3 cups chicken broth - 1 (4 ounce) boneless skinless chicken breast - ½ cup uncooked white rice - 1 (10 ounce) can roasted tomatoes with green chiles (such as Ro-Tel®) - ½ cup corn - 2 tablespoons taco seasoning - ½ teaspoon cumin - salt and ground black pepper to taste - ½ cup shredded Cheddar cheese

Instructions

1. Turn on a multi-functional pressure cooker (such as Instant Pot) and select Saute function. Add onion and butter to the hot pot. Cook and stir until fragrant and onion has softened
2. about 3 minutes
3. adding garlic during the last 30 seconds. Remove onion mixture to a small bowl. Hit Cancel. Add chicken broth
4. chicken breast
5. and rice. Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 10 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure carefully using the quick-release method according to manufacturer's instructions
6. about 5 minutes. Unlock and remove the lid. Remove chicken breast
7. and shred. Add tomatoes and corn to the pot
8. along with shredded chicken. Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 3 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure carefully using the quick-release method according to manufacturer's instructions
9. about 5 minutes. Unlock and remove the lid. Stir in reserved onion mixture
10. taco seasoning
11. cumin
12. salt
13. and pepper. Add Cheddar cheese and stir until melted. Tips If desired
14. ladle soup into a blender and blend on high until mixture is creamy.