

Instant Pot Chicken Cacciatore

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

1 hr

Description

This wonderful traditionally slowcooked recipe has been translated into a quick and easy pressure cooker meal. Using the Instant Pot you get an intensely flavorful meal made in minutes that will have your family thinking you simmered this all day. Serve over spaghetti, noodles, rice, cauliflower rice, or eat as a stew.

Ingredients

- 4 (6 ounce) bone-in chicken thighs
- with skin - 2 tablespoons olive oil - 1 (4 ounce) package sliced fresh mushrooms - 3 stalks celery
- chopped - ½ onion
- chopped - 2 cloves garlic
- minced - 1 (14 ounce) can stewed tomatoes - 2 tablespoons tomato paste - 2 teaspoons herbes de Provence - ¾ cup water - 3 cubes chicken bouillon
- crumbled - 1 pinch red pepper flakes (Optional) - 1 pinch ground black pepper to taste (Optional)

Instructions

1. Gather the ingredients. Rinse chicken thighs and pat dry with paper towels. Heat oil in the pot of an electric pressure cooker (such as Instant Pot) on Sauté mode; add chicken. Cook until browned
2. about 6 minutes per side. Transfer chicken to a plate
3. reserving drippings in the pot. Place mushrooms
4. celery
5. and onion in the pot; cook and stir until soft
6. about 5 minutes. Add garlic; cook until fragrant
7. about 2 minutes. Place chicken back in the pot; add tomatoes and tomato paste. Sprinkle with herbes de Provence. Top with water and bouillon. Close and lock the lid. Select high pressure according to manufacturer's instructions. Allow 10 to 15 minutes for pressure to build. Cook for 11 minutes. Release pressure carefully using the quick-release method according to manufacturer's instructions
8. about 5 minutes. Unlock and remove the lid carefully
9. turning it away from you. Test chicken for doneness; an instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C). Season to taste with red pepper flakes and black pepper.
France C Recipe Tip If you prefer a thicker sauce
10. remove the chicken and bring the sauce to a boil on the Sauté mode. Cook until reduced and thickened.