



Pressure Cooker Barbeque Chicken

Jacob · 28/09/2024



Prep Time

24 mins

Difficult

Medium

Servings

8

Description

This chicken dish is incredibly easy to make and very delicious. It's a childhood favorite of my partner's; his mom served it with rice and green beans for an easy weekday meal. Feel free to add other hot sauce or spices to jazz it up. Frank's RedHot sauce is a great addition.

Ingredients

- 2 pounds boneless
- skinless chicken thighs - 1 teaspoon ground paprika - salt and ground black pepper to taste - 1 onion
- minced - ½ cup chile sauce - ½ cup water - 2 tablespoons vinegar

Instructions

1. Heat pressure cooker over medium heat; cook chicken until browned
2. 2 to 3 minutes per side. Sprinkle paprika
3. salt
4. and pepper onto chicken. Combine onion
5. chile sauce
6. water
7. and vinegar in a bowl; pour over chicken. Cover pressure cooker with lid and cook according to manufacturer's instructions
8. about 15 minutes. Remove from heat and release pressure through natural release method; open pressure cooker carefully. Cook's Note Substitute any cut of chicken for chicken thighs
9. if desired. The amount of chicken can be increased to up to 3 pounds in this recipe. Make sure to cook the chicken long enough
10. or the sauce will be too watery. Don't be tempted to stop the pressure cooker too early.