

Chicken Fiesta Bowl

(stackable cooking method)

Chicken (in bottom of pot)

- 2 lbs chicken breasts or thighs (Cut large pieces in half)
- salt and pepper
- 1 packet Taco Seasoning (or 2-4 Tablespoons)
- 1 cup chicken broth (or water)

Rice (in ceramic pot on top)

- 2 cups Long grain rice
- 3 cups chicken broth (or water)
- salt (only if using water)
- 1-2 tbsp Taco Seasoning
- 4.5oz can chopped green chilies

Optional Add-ins (to chicken after cook time)

- 1 can black beans
- 1 can GMO FREE corn

Optional toppings

- onion
- olives
- tomato
- sour cream
- cheese
- salsa
- lettuce
- cilantro
- Tortillas

1. Season chicken with salt and pepper and put into the bottom of the pressure cooker pot. Add taco seasoning, salsa, and chicken broth. Move chicken around to make sure it is not stuck to the bottom of the pot.
2. Place a rack over the top of the chicken.
3. Add 2 cups of rice, your salt, chicken broth, green chilies, and taco seasoning to the ceramic pot and mix well. Cover with a silicone lid and place ceramic pot inside the cradle and lower onto the rack inside the pot.
4. Seal and set the timer for 6 minutes.
5. When the cooker is done, allow the natural pressure release for at least 10 minutes. Release the rest of the pressure and remove rice from the pot. Shred chicken and add black beans and corn (if you are using).
6. To serve, place rice inside a bowl and top with chicken and sauce inside the pot. Dress with your favorite toppings! Optionally, serve in a tortilla.