

**Cranberry Catalina Chicken
And Rice (stackable cooking)**

Ingredients for chicken:

- 2lbs chicken, boneless/skinless (large cuts of chicken need to be cut in half)
- 8oz Catalina Dressing (French or Russian okay)
- 1 can whole cranberry sauce
- 1 packet dry onion soup mix (or 2-3 Tablespoons of homemade mix)
- ½ cup water

Add ingredients to the pot of your pressure cooker. Mix well and add a tall rack over the top of your chicken.

Add 2 cups of long grain rice to your ceramic pot. Add 2 ½ cups of water and salt (if you wish). Cover with the silicone lid (make sure you stuff paper towel in the holes) or tightly wrap the top with foil. Put ceramic pot in the cradle and lower onto the rack inside the pot.

Seal your pressure cooker and make sure your pressure valve is on sealing.

Use manual setting and set it for high pressure for 6 minutes. Turn off “Keep Warm” if you can.

When the timer goes off, allow the cooker to natural pressure release for 10 minutes. After the time is up, release the rest of the pressure. Fluff the rice with a fork and you are ready to eat!