



## Basic Chicken

### Ingredients

- 2 Tablespoons of butter
- 1 cup of onion
- 1-2 tsps diced garlic
- 3 cups chicken broth
- 3 cups of rice (not instant)
- Salt and Pepper
- 2-3 cups of bite sized chicken
- Optional add-ins (see note below)

### Instructions

1. Set your pressure cooker to saute/sear and add your butter. Once the butter is melted, add your onions and saute until soft and translucent.
2. Add in your garlic and saute for 30 seconds
3. Add your chicken broth and rice (make sure you have your rice ratios correct. When in doubt use 1:1.5 rice/water ratio, you can always evap the extra moisture, but it's harder to add it back in). Mix well.
4. Add in any add-ins at this point. Mix well.
5. Salt and pepper your chicken and lay your cut chicken pieces on the top of your mixture in the pot. Do not stir.
6. Seal and set for 8 minutes on high pressure.
7. When the time is over, allow the pot to natural pressure release for 5-10 minutes before opening.

### Optional Add-ins

Basic Creamy Chicken Ingredients:

- Juice of one lemon
- ½ cup of parm

Basic Mexican Chicken Ingredients:

- 1 taco seasoning packet
- 1 cup of salsa