

## Italian Butter Chicken

## Ingredients

- 4-6 chicken breast halves or chicken thighs
- 1 envelope dry Italian salad dressing mix
- 1/2 cup water
- 1/2 stick butter
- 1 package (8 ounce size) cream cheese, softened
- 1 can (10.75 ounce size) cream of chicken soup, undiluted
- Optional: 1 can (4 ounce size) mushroom stems and pieces, drained

## Instructions

- 1. Place the chicken breast halves in the inner pot of your instant pot.
- 2. Combine salad dressing mix and water; pour over chicken. Add butter over the top in chunks.
- 3. Seal Instant Pot and set for 6-8 minutes depending on the thickness of your chicken. Make sure the pressure valve is closed.
- 4. In a small mixing bowl, whisk together cream cheese and soup until blended. Stir in mushroom if desired.
- 5. When time is up, quick release the pressure and check the temperature of your chicken. It should be nearly done, or just done.
- 6. Pour cream cheese mixture over chicken and stir well. Reseal instant pot and cook for 1-4 more minutes (depending on doneness of your chicken).
- 7. Serve Italian Butter Chicken with rice or as a sauce for cooked pasta.