

## Creamy Tuscan Chicken & Pasta - Pressure Cooker

### Ingredients:

- 32 oz chicken broth
- 1/2 cup oil packed sun dried tomatoes with herbs
  - drained and chopped
- 2 tsp Italian seasoning
- 1 Tbsp minced garlic
- Salt and black pepper to taste
- 1 lb boneless skinless chicken thighs, cut into 1-inch cubes
- 12 oz uncooked shell shaped pasta or similar
- 5 oz fresh or frozen spinach
- 8 oz cream cheese, cut into cubes and softened
- 1 cup shredded parmesan cheese
- 1/4 cup basil for garnish

### Directions:

1. **Build your base:** In the pot of your pressure cooker, whisk together the chicken broth, diced tomatoes, Italian seasoning, and garlic.
2. **Add chicken & pasta:** Stir in the chicken pieces and pasta, gently pressing them down so they're submerged in the liquid. If your pasta is above the broth, add ¼-½ cup more broth or water.
3. **Seal & cook:** Lock the lid in place, ensure the steam valve is set to "Sealing," and cook on High Pressure for 5 minutes.
4. **Release & open:** When the timer beeps, hit cancel and carefully switch the valve to "Venting" for a quick release. Once the hissing stops, remove the lid.
5. **Stir in the creamy stuff:** Immediately stir the pasta to prevent sticking, then add cream cheese cubes, and Parmesan. Mix until the cheeses are melted. Stir in the spinach.
6. **Thicken & rest:** The mixture may look soupy at first—no worries! Let it sit for **5–10 minutes**. It will thicken up as it cools.
7. **Finish & serve:** Fold in the fresh basil and taste, adjusting salt and pepper as needed. Spoon into bowls and, if you like, sprinkle on extra Parmesan or a few diced sun-dried tomatoes.