



# IP Chicken Cacciatore

**Prep Time:** 35 min

**Closed Pot Time:** 35 min

**Total:** 1 hr, 10 min

**Source:** adapted from *Instant Pot Miracle*

**Serves:** 4

Bob and Robin Young, Boise, ID

**Note:** Chicken Cacciatore made in an Instant Pot! The sauce is hearty and chunky, loaded with chicken, tomatoes and onions. Great over pasta, rice or polenta.

## Ingredients:

4 Chicken Thighs

Celtic Sea Salt and fresh ground Tellicherry Black Pepper to taste

Olive Oil spray or Avocado Oil

14.5 oz Fire Roasted Tomatoes with liquid

1 c diced Onion

2 cloves Garlic, minced

½ t dried Oregano

2 Bay Leaf

1 c dry Red Wine

4 t fresh chopped Rosemary

2 t fresh Sage, chopped

1 c Black Olives, halved

½ oz dried Chanterelles

¼ c chopped Italian Parsley

2 T chopped Basil and Parsley for topping

## Directions:

Season chicken with salt and pepper on both side. Press **Sauté** on the Instant Pot and lightly spray with oil, or avocado oil, and brown chicken on both sides about 4 minutes per side. Remove from pot and set aside.

Place Chanterelle mushrooms in small bowl and add 1 c boiling water. Let stand 5 minutes. Drain and reserve liquid.

Add onions and garlic. **Sauté** until soften and golden, about 2 minutes. Press **Cancel** and add tomatoes, wine, rosemary, olives, sage, bay leaf and salt and pepper. Stir. Add the mushroom and the mushroom liquid and bring to a boil. Return chicken to the pot and lock lid. Select **Poultry**. When complete, use **Natural Release**. Press **Cancel**.

Remove bay leaf and select **Sauté**. Cook sauce for 10 minutes to thicken. Press **Cancel**.

Top chicken with sauce and vegetables and garnish with basil and parsley. Serve over pasta or polenta.