

Instant Pot Chicken Cacciatore

Instant Pot Chicken Cacciatore! Braised Italian chicken in saucy pasta-friendly form that is bright, rich, and savory.

Ingredients

2 tablespoons Extra Virgin Olive Oil
Flour and salt/Garlic/Pepper condiment mix (for chicken)
1 – 1.5 pounds Chicken breasts or chicken thighs
1 onion, diced.
3 cloves garlic, minced.
2 Small Carrots, sliced.
16 ounces mushrooms, sliced.
1 bell pepper, diced.
2 Stalks of Celery, diced.
1 Tablespoon of Herbs of Provence
1/2 cup dry white wine
2 cans Diced Tomatoes
2 teaspoons salt
4 ounces capers rinsed and drained.
4 tablespoons butter

Method

Mix the flour with the Salt/Garlic/Pepper condiment.

Dredge the chicken in spiced flour. Turn on the sauté function on the Instant Pot. Add oil and sauté the chicken for a few minutes on each side. Remove and set aside (it's okay if they're not cooked all the way).

Add onion, mushrooms, garlic, celery, carrots, and peppers. Sauté until softened. Add wine and let it sizzle out.

Add chicken and all other ingredients to Instant Pot. Cook on high pressure for 15 minutes. Release the pressure. Stir in the capers and butter.

