

Instant Pot Rotisserie Chicken Chowder



Ingredients

- 2 Tbsp butter
- 1 Tbsp olive oil
- 1 medium onion, diced
- 2 celery stalks, diced
- 2 carrots, diced
- 1 red bell pepper, diced
- 2 cloves garlic, minced
- 1 large potato, peeled and diced
- 3 Tbsp all-purpose flour
- 3 cups chicken broth
- 1½ cups whole milk or half-and-half
- 3 cups shredded rotisserie chicken (skin and bones removed)
- 2 cups corn kernels (fresh, frozen, or canned)
- ½ tsp dried thyme
- ½ tsp smoked paprika
- Salt and freshly ground pepper, to taste
- ½ cup shredded cheddar cheese (optional, for serving)
- 2 Tbsp chopped fresh parsley or chives, for garnish

Instructions

1. **Sauté aromatics.**

Turn the Instant Pot to **Sauté** (Normal setting). Add butter and olive oil. When hot, add onion, celery, carrots, and red bell pepper. Sauté for about 5 minutes, until softened. Stir in garlic and cook for 30 seconds more.

2. **Add flour and deglaze.**

Sprinkle flour over the vegetables and stir for 1 minute to coat. Gradually add ½ cup of chicken broth, stirring constantly to form a light roux and scrape up any bits from the bottom.

3. **Add remaining ingredients (except dairy and chicken).**

Stir in the remaining broth, diced potatoes, thyme, paprika, and a little salt and pepper.

4. **Pressure cook.**

Lock the lid and set the Instant Pot to **Manual / Pressure Cook (High)** for **5 minutes**.

When the cooking cycle finishes, allow **10 minutes of natural release**, then quick release any remaining pressure.

5. **Add milk, chicken, and corn.**

Turn Instant Pot back to **Sauté (Low)**. Stir in milk, shredded rotisserie chicken, and corn.

Simmer gently for 5–7 minutes, stirring often, until thickened and creamy.

6. **Season and serve.**

Taste and adjust seasoning with salt and pepper.

Serve hot, garnished with cheddar cheese and fresh parsley or chives.