

INSTANT POT BUTTERY LEMON CHICKEN RECIPE ★★★★★

COURSE: MAIN COURSE CUISINE: AMERICAN PREP TIME: 6 MINUTES
COOK TIME: 20 MINUTES SERVINGS: 4 PEOPLE AUTHOR: MAMA INSTINCTS

A delicious and easy entree that goes great over rice, pasta or a side of vegetables.



INGREDIENTS

- 2 pounds chicken breast or thighs
- 2 tablespoons ghee or butter
- 1 onion, diced
- ¾ cup organic chicken broth
- 4 cloves minced garlic
- 1 teaspoon salt
- ½ teaspoon paprika
- ½ teaspoon pepper
- 1 teaspoon dried parsley
- ½ cup lemon juice, 2 lemons
- 4 teaspoon arrowroot flour

INSTRUCTIONS

1. Set the Instant Pot to sauté mode. When it's hot melt ghee or butter.
2. Add onion, garlic, paprika, parsley, and pepper to melted ghee, and sauté until onions soften.
3. With your Instant Pot still set to sauté, sear the chicken on each side for about 3-5 minutes. The chicken should be a caramelized brown color.
4. Pour chicken broth, lemon juice, and salt over chicken and stir.
5. Lock lid into place and close steam valve. Set Instant Pot to poultry setting and cook for 7-8 mins if chicken is thawed and 12-15 minutes if it's frozen.
6. If you're going to be making pasta, rice or veggies to serve with this chicken, start making it now while your chicken cooks.
7. Once done, let depressurize naturally – it shouldn't take very long.
8. Remove the chicken from the Instant Pot, but leave the sauce in the pan. Gradually stir in arrowroot flour to thicken sauce.
9. If you're serving chicken on top pasta, mix cooked pasta in with thickened lemon sauce. Otherwise drizzle sauce over chicken.

Instant Pot Buttery Lemon Chicken Recipe by Mama Instincts. Find this recipe: <https://mamainstincts.com/instant-pot-buttery-lemon-chicken/>