

Easy Instant Pot Chicken Tetrazzini

An easy one pot Cheesy Chicken Tetrazzini recipe made in a pressure cooker. This creamy Instant Pot chicken pasta dish is perfect for a family dinner!



Course: dinner Cuisine: American Keyword: chicken, instant pot, pasta

Prep Time: 5 minutes Cook Time: 25 minutes Total Time: 30 minutes Servings: 8

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Ingredients

- 1 tbsp butter
- 2 cloves garlic minced
- 2 chicken breasts
- 1 1/2 cup chicken broth
- 1 can Cream of Chicken Soup
- 1 can Cream of Mushroom Soup
- 1 cup sour cream
- 8 oz linguini uncooked (half of a box)
- 1/2 cup white wine can substitute with chicken broth
- 1 tsp kosher salt
- 1/4 tsp ground pepper
- Topping optional
- 1/4 cup Panko bread crumbs
- 1/4 cup Borden® Cheese Parmesan Shreds
- 1/4 cup Borden® Cheese Monterey Jack Shreds
- 2 tbsp butter melted
- parsley for garnish



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Instructions

1. Turn Instant Pot on Sauté
2. Add 1 tbsp butter and garlic, let sauté until butter is melted.
3. Add the chicken breasts and sprinkle with salt and pepper. (Butterfly the chicken breasts if they are extra thick)
4. Pour 1 cup chicken broth over the chicken
5. Close the lid and pressure cook on high for 8 minutes
6. When done, release pressure and shred the chicken
7. Mix in sour cream
8. Break pasta in half and add it over the chicken, spread it around well so each piece will cook
9. Pour soup over the pasta and spread around evenly to cover the pasta
10. Pour 1/2 cup chicken broth and wine over the chicken
11. Close the lid and pressure cook on high for 6 minutes
12. When done, release the pressure and open lid to mix the chicken tetrazzini
- 13.
14. Optional for a crispy topping:
15. Preheat oven to 375 degrees
16. Add pasta to a 9x12 baking dish
17. Sprinkle the top with Monterey Jack and Parmesan cheeses
18. In a small bowl, mix bread crumbs and melted butter. Sprinkle over top of cheese.
19. Bake for 10-15 minutes or until brown on top.
20. Sprinkle parsley on top before serving.

Notes

Don't have a pressure cooker? Cook chicken in a pan with one cup of water. Cook and drain pasta before mixing all ingredients together.

If you end up with more liquid than shown in my video, spoon some out before baking. Then let rest for 5-10 extra minutes after baking or add more baking time if needed.

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