

Instant Pot Lemon Garlic Chicken

This Instant Pot Lemon Garlic Chicken is a healthy chicken dinner that can be made in 30 minutes in your pressure cooker



Prep Time	Cook Time	Total Time
10 mins	20 mins	30 mins

Course: dinner Keyword: chicken, dinner, healthy chicken recipe, instant pot

Servings: 4 Author: [Marlynn Jayme Schotland | Urban Bliss Life](#)



5 from 1 vote

Ingredients

- 4-6 chicken thighs, skinless and boneless
- salt and pepper
- 3 tbsp olive oil
- 1 tbsp lemon juice
- 3 tbsp butter
- 1/2 cup yellow onion, finely minced
- 1 tbsp garlic cloves (about 2 large cloves), minced
- 1 tbsp ginger, peeled and minced
- 2 tbsp chopped basil
- 1/2 cup chicken stock

Instructions

1. Season both sides of chicken with salt & pepper.
2. Turn your pressure cooker on to SAUTE and add olive oil. Sauté chicken until browned, about 2-3 minutes per side.
3. Remove chicken and add fresh lemon juice and butter to deglaze the pot. Gently scrape any chicken bits off the bottom of the inside of the pot.
4. Add onions, garlic, ginger, and basil, and sauté for about 2 minutes.
5. Add the chicken back to the pot. Slowly pour in the chicken stock. Seal the top and pressure cook on high for 8 minutes. Allow natural release for 5 minutes before venting with quick release.

Notes

I make this in my [8-quart Instant Pot Duo](#), but you could also make this in a [6-quart Instant Pot](#). Just be sure to sauté the chicken in one layer; if they will overlap, then sauté in two batches. *Do **not** attempt to make this in a 3-quart pressure cooker.*

If using frozen thighs, follow the instructions except pressure cook for 10 minutes, use natural release for 5 minutes before venting with quick release.

Find the original recipe and more recipes, food, wine and travel tips at [UrbanBlissLife.com](#)