

# instant pot salsa lime chicken (from frozen)



5 from 4 reviews



Prep Time: 5 minutes Cook Time: 40 minutes (cooking time plus pressure release time) Yield: 8 servings Method: Instant Pot

## DESCRIPTION

*So you have frozen chicken breasts and need to make dinner? Throw them in the Instant Pot with some salsa, lime juice and some seasonings and you'll get perfectly shreddable chicken that you can serve in burritos, enchiladas, tacos, salads or quesadillas. Dinner can't get easier than this!*

## INGREDIENTS

- 3 frozen boneless, skinless chicken breast halves (about 2 1/4 lbs)
- 1/4 cup fresh lime juice
- 1 cup salsa or picante sauce
- 2 tsp cumin
- 1 tsp chili powder
- 1 tsp garlic powder
- 1 tsp kosher salt
- 1/2 cup snipped cilantro

## INSTRUCTIONS

- 1 Add the frozen chicken\* to the bottom of the Instant Pot.
- 2 Add in the lime juice, salsa, cumin, chili powder, garlic powder and kosher salt. Stir to coat the chicken.
- 3 Cover in the Instant Pot, make sure the valve is on sealing, set the manual timer (high pressure) to 25 minutes. When the timer beeps let the pressure come down naturally for 15 minutes. At that point if there is still more pressure you can release it by moving the valve to venting.
- 4 Remove the chicken and place it on a cutting board. Shred the chicken and place it back in the pot. Stir the chicken in with the juices. Stir in the cilantro. Use tongs to serve the chicken. You can use it in enchiladas, tacos, burritos, quesadillas, salads, etc.

## NOTES

\*If your chicken is thawed you can set the timer to 17 minutes instead of 25. You'll still do a natural pressure release.

## DID YOU MAKE THIS RECIPE?

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