

Greek Lemon Chicken with Olives

PREP TIME:

5 minutes

COOKING TIME:

27 minutes total

SERVES:

4-6

INGREDIENTS:

2 tbsp olive oil
2 tbsp flour
2 1/2 lbs chicken pieces, bone in, skinless
3 tsp / 6 small cloves garlic, minced
1 packet Coq au Vin
24 Kalamata olives
1/2 cup lemon juice / 2-3 lemons juiced
1 cup chicken broth or water

PREPARE:

heat oil in the Instant Pot on sauté function high

in a small bowl coat the chicken pieces with the flour, add to the Instant Pot and brown for 3 minutes each side

turn off sauté function and stir in the garlic, Coq au Vin blend and olives

stir in the lemon juice and chicken broth / water

secure the Instant Pot lid and pressure valve to Sealing

press the Manual / Pressure Cook button and adjust the cook time to 12 minutes

leave on Natural Pressure Release for 5 minutes

turn the dial to Venting and use Quick Pressure Release

serve over cooked orzo

