

Herbed Artichoke Chicken with Capers

PREP TIME:

10 minutes

COOKING TIME:

Instant Pot / Multi Cooker

12 minutes

27 minutes total

SERVES:

4-6



INGREDIENTS:

2 tbsp olive oil

2 tbsp flour

2 lbs chicken thighs, boneless, skinless

2 tsp / 4 small cloves garlic, minced

1 packet Coq au Vin

1/2 cup capers

1 cup artichokes, packed in olive oil

1/2 cup chicken broth

***serve with olive oil, sea salt, rosemary
roasted potatoes***

1 1/2 - 2 lbs baby red or white potatoes,
halved

2 tbsp olive oil

salt, pepper, fresh rosemary

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, capers, artichokes and chicken broth

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 and serve

toss the potatoes in the olive oil salt, pepper and rosemary and lay in a single layer on a sheetpan

roast potatoes at 425 degrees for 45 minutes, turning once