

Instant Pot Herbed Dijon Chicken with Prunes & Cream

PREP TIME:

5 minutes

COOKING TIME:

26 minutes total

SERVES:

4-6

INGREDIENTS:

2lb chicken thighs, boneless, skinless

2 tbsp Dijon mustard

1/2 tsp salt

1 Provençale blend

3/4 cup / 4 fl oz white wine / chicken broth

7 oz / 20 ready-to-eat pitted prunes

1/4 cup / 2 oz sour cream

PREPARE:

brush the chicken with the Dijon mustard; mix the Provençale blend and the salt, sprinkle onto mustard coating

add the white wine / chicken broth and prunes to the Instant Pot

transfer the chicken mixture to the Instant Pot

secure Instant Pot lid & set pressure valve to Sealing

cook on Manual / Pressure Cook for 15 minutes and allow to Natural Pressure Release for 5 minutes

turn the dial to Venting to Quick Pressure Release any residual pressure

stir the cream into the chicken and juices in Instant Pot & serve with a rice pilaf or roasted baby potatoes

