

How To Make Best White Chicken Chili Instant Pot.

INGREDIENTS

2 lb chicken boneless and skinless chicken thighs

1 large onion

2 tbsp oil

2 tbsp chopped garlic

2 tsp cumin

1 tsp cayenne pepper

10 oz 540 ml white kidney beans

2 tbsp butter

1 tbsp season salt

260 ml chili seasoning

3 cups chicken broth

1 tsp lime juice

cornstarch slurry

1 cup frozen corn

1/4 cup sour cream

1 150g boursin cheese

INSTRUCTIONS

I will cut 1 large onion. Instant Pot - press saute on hi and add 2 tbsp of oil when oil is hot I will add onion and saute for 3 minutes and add 2 tbsp of chopped garlic + 2 tsp of cumin + 1 tsp of cayenne pepper + 1 can 10 oz 540 ml of kidney beans washed and dried and saute for 2-3 minutes and add 2 lb of boneless and skinless chicken thighs cut into small bite pieces and saute till chicken is pinkish white in color add 2 tbsp of butter + 1 tbsp of season salt + 260 ml of chili seasoning + 3 cups of chicken broth + 1 tsp of lime juice. Press cancel. Close the lid. Press Pressure cook on hi for 10 minutes. Make cornstarch slurry (3 tbsp of cornstarch + 3 tbsp of cold water). After is done I will do 5 minutes of natural release then quick release. Open lid. Press cancel then saute on hi. When is bumble I will add cornstarch slurry to thicken the sauce. I press cancel then Keep warm. Optional I will add 1 cup of frozen corn + 1/4 cup of sour cream optional + 1 150g of boursin cheese. Let it stay for 5 minutes or so and eat. You can eat with sour cream or shredded cheese.