

How To Make Best Chicken Cacciatore Instant Pot.

INGREDIENTS

2 lb chicken drumstick

1 tbsp season salt

2 tbsp oil

1 medium onion

1 green bell pepper

1 red bell pepper

1 jalapeno pepper

454 g mushroom

1 tbsp chopped garlic

1/2 cup white wine

1 cup chicken broth

1 tsp season salt

1 tsp cayenne pepper

796 ml diced tomato

156 ml tomato paste

cornstarch slurry

INSTRUCTIONS

I have 11 chicken drumstick 2 lb and season them with season salt and cayenne pepper. Instant Pot press sauté on hi, and add 2 tbsp of oil, when oil is hot I will sauté chicken drumstick from both sides for 2-3 minutes. When chicken is done I will put it on plate and I will slice medium size onion and sauté for 2-3 minutes then I cut 1 green bell pepper and 1 red bell pepper + 1 jalapeno pepper and add to the pot and sauté for 2-3 minutes then I add 454g of mushroom slice them and add to the pot and sauté for 2-3 minutes then add 1 tbsp of chopped garlic + 1/2 cup of white wine + 1 cup of chicken broth + 1 tsp of season salt + 1 tsp of cayenne pepper, press cancel, put chicken back to the pot + 796 ml of diced tomato + half of 156 ml of tomato paste , close the lid, press pressure cook on hi for 8 minutes. After I will do 10 minutes of natural release, then quick release. Open the lid, take chicken out on a plate. Press cancel then sauté on hi then add cornstarch slurry (2 tbsp of cornstarch + 2 tbsp of water) put chicken back to the pot.