

Instant Pot Peri Peri Chicken

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This delicious instant pot recipes chicken is a crowd pleaser!

Ingredients




- 1 lb. boneless skinless chicken thighs
- 1 teaspoon House Seasoning Blend
- 1 lemon zested and juiced
- 1 orange juiced
- $\frac{1}{4}$ cup olive oil
- 3 cloves of garlic minced
- 2 teaspoons paprika
- 1 teaspoon dried oregano
- $\frac{1}{2}$ teaspoon crushed red pepper flakes
- 1 tablespoon fresh parsley chopped

Method

1. Season both sides of the chicken with House Seasoning Blend.
2. Place chicken in pressure cooker.
3. Mix together, lemon juice and zest, orange juice, olive oil, garlic, paprika, dried oregano and red pepper flakes.
4. Pour mixture over chicken.
5. Cook on manual setting/high pressure for 13 minutes.
6. Allow to naturally release for 5 minutes, then quick release any remaining pressure.
7. Remove chicken from pot and set pot to "saute".
8. Saute for 5 minutes to reduce sauce.
9. Place chicken on serving platter and drizzle with reduced sauce; Garnish with chopped parsley.

Notes

 House Seasoning Blend Ingredients 1 tablespoon salt 1 tablespoon pepper 1 tablespoon garlic powder 1 tablespoon onion powder Instructions Combine all ingredients in a bowl and mix until combined. Store in an air tight container.
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Source: It's a Keeper! (4 servings)