



Cassoulet Chicken Serves: 4-6

Ingredients:

6-8 chicken legs or thighs	1 cup carrots
Salt and black pepper to taste	1 tablespoon Dijon mustard
3 tablespoons olive oil	1 clove garlic, chopped
½ pound pancetta, diced	2 cups low-sodium chicken stock
1 cup white wine	2 (15-ounce) cans navy beans, drained
½ onion, chopped	1 teaspoon fresh thyme, chopped
¼ cup celery	

Directions:

1. Press **“sear”**, set to 13 minutes, then press **“start/stop”**.
2. Place chicken in, and coat with olive oil. Season with salt and pepper.
3. Brown chicken on both sides in Pressure Cooker and set chicken aside on a covered plate.
4. Add pancetta and wine to deglaze chicken pieces stuck to bottom of cooker.
5. Return chicken to cooker, add all remaining ingredients and continue to cook for 3 minutes.
6. Close lid and lock.
7. Press **“poultry”**, press **“texture”** once for to 25 minutes, then press **“start/stop”**.
8. Once finished, the pressure cooker will automatically go to the **“warm”** feature and the pressure will release naturally.
9. Season with salt and pepper to taste and serve.

Tip: Use chicken stock in place of white wine.