



Chicken a la King Serves: 6

Ingredients:

1 tablespoon olive oil	2 cups low sodium chicken stock
3 shallots, chopped	1½ cup rice
3 carrots, diced	2 tablespoons parsley
3 ribs celery, diced	2 teaspoons salt
1 tablespoon chopped garlic	1 teaspoon white pepper
1 cup mushrooms	1 tablespoon butter
1½ teaspoons fresh thyme	3 tablespoon flour
6 boneless skinless chicken breasts	16 ounces frozen peas
	1 cup half and half

Directions:

1. Press **“sear”** and press **“start/stop”**, and add olive oil.
2. When oil is hot, add shallots, carrots, celery, and garlic to pressure cooker, and sauté for 4 minutes.
3. Add mushrooms, thyme, chicken, chicken stock, rice, parsley, salt and pepper to pressure cooker and mix until combined.
4. Close lid and lock.
5. Press **“poultry”**, set for 15 minutes, and then press **“start/stop”**.
6. Once finished, the Pressure Cooker will automatically go to the **“warm”** feature and the pressure will release naturally.
7. Remove the chicken, press **“sear”** button. Add butter, flour, peas and half & half and stir until sauce begins to thicken.
8. Season with salt and pepper to taste and serve chicken with rice mixture.