



Salsa Chicken and Rice Serves: 4

Ingredients:

2 teaspoons olive oil	1 (10-ounce) can diced tomatoes
1 (4-pound) chicken, cut into 8 pieces	1 (10-ounce) can green chilies
1 cup basmati rice	1 tablespoon chili powder
2 cups chicken stock	2 cloves garlic, chopped
½ cup dry white wine	Salt and pepper to taste
1 (8-ounce) jar prepared salsa	½ cup cilantro, chopped (optional)

Directions:

1. Press **“sear”**, set to 10 minutes, and press **“start/stop”**.
2. Add oil and place chicken in. Brown on all sides.
3. Transfer browned chicken to dish lined with paper towels; set aside.
4. Add all remaining ingredients, except cilantro, and stir well.
5. Return all chicken to cooker.
6. Close lid and lock.
7. Press **“poultry”**, press **“texture”** twice for 35 minutes, and then press **“start/stop”**.
8. When done, the pressure cooker will automatically go to the **“warm”** feature and the pressure will release naturally.
9. Season with salt and pepper and garnish with cilantro before serving.

Tip: Use chicken stock in place of white wine.