

weeknight, chicken, with rice, cold weather, one pot, pressure cooker, needs pic, incomplete



This recipe is tagged as incomplete, use at your own risk!

Chicken and Rice

Date added: 2020/10/20

Ingredients

- 1lb Chicken Thigh (in bit sized pieces)
- 1½ cup(US) Rice
- 1 onion (diced)
- 2 Carrots (half moons)
- 2 stalks celery (finely diced)
- 3 cups Chicken Broth (we use Better than Boullion or Knorr)
- ~2 TBS White Wine
- 2 TBS Butter
- Spices
 - 1/2 tsp Parsley
 - 1/2 tsp Pepper
 - 1/2 tsp salt

Method

1. Melt butter in pot using saute function, cook carrot and onion until fragrant, add celery and cook briefly (<1 minute)
2. Push vegetables to the side of the pot and brown the chicken thigh until just golden, then add rice and toast (~2 minutes)
3. Deglaze with white wine, add chicken stock and spices, and then seal pressure cooker
4. Cook at high pressure for 8 minutes

Notes

The liquid ratio is incorrect. Next time try with 2 to 2 1/2 cups water. Inspired by: Wanting chicken with rice!

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