



Pressure Cooker Salsa Verde Chicken

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🕒 35 minutes 🍽️ 1 serving

Ingredients

1 1/2 pounds skinless chicken breasts or thighs

1 1/2 cups jarred salsa verde

1 - 4-ounce can mild chopped green chiles

8 garlic cloves, finely chopped

1 jalapeño, stemmed, seeded and diced

1 teaspoon garlic powder

1 teaspoon onion powder

1 teaspoon ground cumin

3 scallions, green and white parts, thinly sliced

1 small bunch cilantro, leaves and tender stems finely chopped (about 1 heaping cup)

Kosher salt, to taste

Fresh lime juice, to taste

Any combination of cooked rice, tortillas, pepitas, queso fresco, diced avocado and crushed tortilla chips, for serving

Directions

- 1** Add the chicken, salsa verde, canned chiles, chopped garlic, jalapeño, garlic powder, onion powder and cumin to a 6- to 8-quart electric pressure cooker; stir to combine.
- 2** Don't add salt yet, as many jarred salsas are high in sodium. Close the lid and turn the pressure knob to sealed. Cook on high pressure for 8 minutes.
- 3** Turn off the pressure cooker and allow the pressure to release naturally for 10 minutes, then release the remaining pressure manually. Open the lid. Reduce the sauce by removing the chicken with a slotted spoon to a bowl and turn on the simmer function; let the sauce bubble for about 5 minutes, stirring occasionally, to thicken.
- 4** Remove the chicken from the bone. Put the meat back into the pot. Use two forks to coarsely shred the chicken. Stir in the scallions and cilantro. Taste, and season with salt and lime juice.
- 5** Serve in bowls, alone or with rice, or in tortillas, with desired toppings.