

How to Make a Whole Chicken in the Instant Pot Step-By-Step Directions

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NEW RECIPE

Servings: Servings 12

Ingredients

- 1 whole chicken innards removed
- 1 lemon cut in half
- 1 onion cut in half
- 1 recipe Rotisserie blend

Rotisserie Seasoning:

- 1 tablespoon kosher salt
- 2 teaspoons pepper
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon paprika
- 1 teaspoon dried thyme
- dash of cayenne pepper



Steps

Homemade Rotisserie Seasoning:

1. Mix together all ingredients well.

For Pressure Cooker Whole Roasted Chicken:

1. Place trivet in instant pot pan and pour in 1 cup water into instant pot.
2. Place cut lemon and onion inside cavity of chicken and place chicken on trivet in instant pot.
3. Sprinkle seasoning evenly over chicken.
4. Place lid on pressure cooker and be sure valve is turned to sealed.
5. Set on high pressure for 6 minutes per pound of chicken.
6. Once cooking time is finished, allow pressure to release naturally for at least 10 minutes, preferably closer to 20 minutes.

Notes

- 3 pound chicken: 18 minutes on high pressure
- 4 pound chicken: 24 minutes on high pressure
- 5 pound chicken: 30 minutes on high pressure
- For every pound add 6 minutes, for every half a pound add 3 minutes to total cooking time for whole chickens.
- Be sure to allow pressure to naturally release for at least 10 minutes, preferably 20 minutes.
- Total time: 10-15 minutes to come to pressure + cooking time based on size of chicken + 10-20 minutes pressure to release