

## Instant pot Parmesan Chicken and Potatoes

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### Ingredients

- 1 1/3 pounds boneless skinless chicken breast (can be cubed for easier serving)
- 1 teaspoon Italian seasoning
- Kosher salt and freshly ground black pepper, to taste
- 2 tablespoons butter
- 2 pounds baby red potatoes, halved
- 2 cups chicken broth
- 1 clove garlic, minced
- 1/2 teaspoon dried thyme or fresh rosemary
- 1 cup freshly grated Parmesan cheese
- 2 tablespoons chopped fresh parsley leaves

### Steps

1. Season chicken with Italian seasoning, salt and pepper, to taste.
2. Select “sauté on high heat” on the InstaPot and add the butter. Once hot, add the chicken and sauté for about 2 minutes on each side (will not be completely cooked).
3. Add the potatoes to the pot and season with salt and pepper.
4. Stir in chicken broth, garlic and thyme or rosemary. Secure the lid.
5. Select “Manual” and cook for 20 minutes on high pressure. When cooking is complete, slow release for about 10 minutes before releasing the rest of the pressure.
6. Transfer the chicken and potatoes to a platter. Serve immediately, sprinkled with parmesan and garnished with parsley, if desired.

