

This is not an Instant Pot recipe but perhaps could be one by modifying as shown.

One-Pot Chicken Piccata Pasta

★★★★★

Prep	Total	Ingredients	Servings
15 MIN	30 MIN	11	6



Ingredients

- 1 tablespoon olive oil
- 1 package (20 oz) boneless skinless chicken breasts, cut into bite-size pieces
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 2 teaspoons finely chopped garlic
- 3 cups Progresso™ chicken broth (from 32-oz carton)
- 2 teaspoons grated lemon peel and 2 tablespoons lemon juice (from 1 large lemon)
- 8 oz uncooked spaghetti (from 16-oz box), broken in half
- 1/4 cup capers, drained
- 1/2 cup heavy whipping cream
- Chopped Italian (flat-leaf) parsley, if desired

Steps

- In 4-quart Dutch oven, heat olive oil the Instant Pot over on saute setting medium-high heat. Season chicken with salt and pepper; cook 5 to 7 minutes, stirring frequently, until chicken is no longer pink. Add garlic; cook 30 to 60 seconds, stirring constantly, until fragrant. Do garlic first.. Add chicken and saute only until white.
- Add chicken broth, lemon juice, spaghetti and capers; seal and set to 4 min heat to boiling. Reduce heat to medium; simmer 10 to 12 minutes, stirring occasionally, until most of liquid is absorbed and pasta is al dente. Stir in whipping cream; cook just until heated through. Stir in grated lemon peel; serve warm. Garnish with parsley.

Variations:

More capers
less cream