



Pressure Cooked Whole Chicken

Ingredients

- whole chicken
- 2 tablespoons olive oil
- salt & pepper
- 1 ½ cups water or 1 ½ cups chicken broth

Directions

1. Rinse chicken & pat dry. Season with salt & pepper.
2. Heat oil in uncovered pressure cooker; brown chicken on all sides in hot oil.
Remove chicken.
3. Place rack in pressure cooker and place browned chicken in rack. Add water/broth around chicken.
4. Place lid on cooker, seal, and bring up to pressure.
5. Cook for 25 minutes.
6. Release pressure by quick release method.
7. Remove chicken to platter, pour accumulated juice into bowl & serve with chicken.

If needing some quick veggies with this, after removing chicken from pressure cooker, place potatoes, carrots or your favorite veggies on the rack and return to high pressure to steam for 3-4 minutes. A complete meal in one pot!