

instant pot chicken thighs with pears and scallions

SERVES 6-8

RECIPE ADAPTED FROM: Instant Pot Top 500
Recipes by Jamie Stewart

COOK TIME: 25 minutes

- 2 Tbsp extra-virgin olive oil
- 2½-3 lbs bone-in, skin-on chicken thighs (6-8 thighs)
- ¼ tsp cayenne pepper, optional
- ¾ tsp [seasoned salt](#)
- ¼ tsp ground black pepper
- 1 cup chopped scallions (spring onions)
- 2 firm unpeeled pears, cored and cubed
- Pinch of grated nutmeg (about ⅛ tsp)
- ¼ cup dry red wine
- ¾ cup vegetable broth



SET Instant Pot to Sauté. When the panel says Hot, add the oil.

SPRINKLE chicken thighs with cayenne, seasoned salt and black pepper.

ADD thighs to cooker, skin sides down and brown for about 4 minutes. Flip thighs and brown the other side for about 4 minutes.

REMOVE thighs and set aside.

ADD remaining ingredients to cooker.

BRING liquid to a low boil for 1-2 minutes until you can no longer smell the alcohol from the wine.

SCRAPE bits and pieces off bottom and sides of the cooker with a wooden spoon while the liquid is simmering. This will help prevent the "Burn" message from the Instant Pot.

NESTLE the browned chicken thighs into the scallion mixture, skin sides up.

CHOOSE the "Poultry" setting or select "Manual" setting and pressure cook for 15 minutes on High Pressure.

ALLOW it to Natural Pressure Release for 10 minutes.

CUT off the cooker and manually release any remaining steam.

OPEN the Instant Pot, stir and serve.