

Instant Pot Cajun Chicken

Cajun spiced shredded chicken – great to serve over rice, with a baked potato or even with eggs for breakfast!

Course: Main Dish Servings: 8

Ingredients

- 2 Tbsp garlic powder
- 1 Tbsp thyme
- 1 tsp black pepper
- 1 tsp white pepper
- 1-2 tsp cayenne pepper depending on desired heat level
- 1 tsp oregano
- 1 tsp paprika
- 1 Tbsp salt
- 2 Tbsp olive oil
- 6 oz beer
- 1/4 cup chicken broth
- 1 Tbsp molasses
- 4 bay leaves
- 2 1/2 pounds boneless, skinless chicken thighs/breasts
- 2 15 oz cans of fire roasted diced tomatoes

Instructions

1. In a small bowl mix together garlic powder, thyme, black pepper, white pepper, cayenne pepper, oregano, paprika, and salt. Set aside.
2. Place your Instant Pot on the sauté setting. Once hot add the olive oil.
3. Add the dry seasoning mix, stirring constantly for 1 minute. Turn Instant Pot off.
4. Add the beer, chicken stock, molasses and bay leaves to the instant pot and stir. Be sure to scrape the bottom of the pot to release any spices that may have adhered to the surface.
5. Place the chicken in the liquid.
6. Add the 2 cans of tomatoes on top of the chicken. Do not stir.
7. Place the lid on and in the sealed position. Pressure Cook/Manual on High pressure for 15 minutes. Allow pressure to release naturally for 10 minutes, then quick release.
8. Remove bay leaves and chicken. Discard bay leaves. Shred chicken with forks.
9. Place chicken back into pot and stir. Let sit 10 minutes with the lid removed before serving.

Notes

If desired, you can thicken with corn starch. Mixture will thicken as it cools/stands.

Serve over rice.

Recipe provided by Make Your Meals