



Instant Pot Chicken Alfredo

★★★★★

This Instant Pot Chicken Alfredo Pasta is an easy one pot meal made hands off in the pressure cooker! It's so creamy, the whole family loves it!

Course Main Course

Cuisine American

Keyword chicken alfredo, instant pot chicken, instant pot pasta, pressure cooker alfredo

Prep Time 15 minutes

Cook Time 3 minutes

Total Time 18 minutes

Servings 6 servings

Calories 520cal

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Ingredients

- 2 tablespoons oil
- 3 boneless skinless chicken breasts cut into 1/2" cubes
- 1 teaspoon salt
- 1/8 teaspoon black pepper
- 1 teaspoon minced garlic
- 1 teaspoon dried parsley
- 1/2 teaspoon dried oregano
- 4.5 cups low sodium chicken broth
- 375 grams Bowtie pasta or other short pasta (5 cups) -- see notes in post
- 2 tablespoons water
- 1 tablespoon corn starch
- 8 oz light cream cheese
- 1 cup mozzarella cheese shredded
- 1/4 cup Parmesan cheese shredded

Instructions

1. Turn [Instant Pot](#) to saute. When it reads "hot" add oil.
2. Add the chicken breasts, sprinkle with salt and pepper, and brown on both sides, about 2 minutes each side.
3. Add the garlic, parsley and oregano and stir and cook 1 minute.
4. Add the chicken broth, and scrape the bottom of the pot with a hard metal spoon to remove any stuck on bits. Turn the Instant Pot off.
5. Add the pasta -- don't stir -- and press down into the liquid. The liquid will just barely cover the pasta.
6. Put the lid on, turn the valve to sealing, and select Manual or Pressure Cook for 3 minutes.

7. When the cook time is over, do a quick release (open the valve all the way) and remove the lid. Turn the Instant Pot to saute.
8. Stir together the water and corn starch and stir into the pasta. Allow to cook and thicken slightly.
9. Stir in the cream cheese, mozzarella, and Parmesan. Stir until melted. Serve.

Nutrition

Calories: 520cal | Carbohydrates: 53g | Protein: 32g | Fat: 19g | Saturated Fat: 7g | Cholesterol: 74mg | Sodium: 872mg | Potassium: 608mg | Fiber: 2g | Sugar: 4g | Vitamin A: 385IU | Vitamin C: 0.9mg | Calcium: 223mg | Iron: 1.6mg

Instant Pot Chicken Alfredo <https://www.thereciperebel.com/instant-pot-chicken-alfredo-pasta-pressure-cooker-pasta/>