

Instant Pot® Chicken Pot Pie Stew



A classic chicken pot pie recipe is transformed into a hearty, delicious stew that is well-suited for your Instant Pot®.

Prep: 10 mins
Cook: 40 mins
Additional: 30 mins
Total: 1 hr 20 mins
Servings: 10
Yield: 10 servings



Ingredients

2 pounds skinless, boneless chicken breasts, or more to taste

6 cups chicken broth, divided

2 tablespoons butter

1 large onion, chopped

1 tablespoon garlic powder

1 tablespoon Italian seasoning

1 teaspoon salt and ground black pepper to taste

1 (16 ounce) package uncooked wide egg noodles

1 cup water as needed

1 (16 ounce) package frozen mixed vegetables

1 (10.5 ounce) can cream of chicken soup

1 cup sour cream

Directions

Step 1

Turn on a multi-functional pressure cooker (such as Instant Pot®) and add chicken and 2 cups broth. Close and lock the lid and seal the vent. Choose manual high pressure and set timer for 10 minutes. Allow 10 to 15 minutes for pressure to build.

Step 2

Release pressure using the natural-release method according to manufacturer's instructions for 10 minutes. Release remaining pressure carefully using the quick-release method according to manufacturer's instructions, about 5 minutes. Unlock and remove the lid.

Step 3

Remove chicken, shred, and set aside. Pour broth into a bowl and reserve.

Step 4

Turn the empty Instant Pot® to Saute and melt butter. Add onion to melted butter and saute 2 to 3 minutes. Add shredded chicken, reserved broth, and remaining broth. Stir in garlic powder, Italian seasoning, salt, and pepper. Place egg noodles on top and press down to submerge; if necessary, add more water just to cover the noodles.

Step 5

Close and lock the lid and seal the vent. Choose manual high pressure and set timer for 4 minutes. Allow 10 to 15 minutes for pressure to build.

Step 6

Release pressure using the natural-release method according to manufacturer's instructions for 5 minutes. Release remaining pressure carefully using the quick-release method according to

manufacturer's instructions, about 5 minutes. Unlock and remove the lid.

Step 7

Add frozen vegetables, cream of chicken soup, and sour cream to the pot. Stir to combine and replace the lid. Wait 5 minutes for vegetables to warm through.

Tips

In the magazine, this recipe appears as "Instant Pot® Chicken Noodle Stew".

Nutrition Facts

Per Serving: 477 calories; protein 25.5g; carbohydrates 49.6g; fat 19.5g; cholesterol 111.6mg; sodium 1354.1mg.