

# Instant Pot Chicken Paprikash

Love comfort food? Try this Instant Pot Chicken Paprikash! Easy-to-pull-apart chicken thighs cooked in plenty of creamy sauce are ready in less than 30 minutes.




  
Prep Time  
10 mins

  
Cook Time  
13 mins

  
Total Time  
23 mins

★★★★★  
4.87 from 15 votes

 Course: Dinner, Lunch

 Cuisine: International

☒ Keyword: Chicken Paprikash Recipe

 Servings: 4 Portions  Calories: 569  Author: [Julia](#)

## Ingredients

- 1 Large Onion
- 2 Garlic Cloves , minced
- 3 tablespoons [Olive Oil](#)
- 2 pounds Skinless Chicken Thighs , bone in (900 grams)
- 1 teaspoon Salt
- ¼ teaspoon [Black Pepper](#)
- 2 tablespoons [Sweet Paprika](#)
- 1 [Bay Leaf](#)
- 1½ cup [Chicken Stock](#)
- 1 cup Heavy Cream
- 2 tablespoons [Sour Cream](#)
- 5 tablespoons [Corn Starch](#)
- ½ Lemon or more to taste

## Instructions

1. Dice the onion and mince garlic.
2. Press “SAUTE” function on your Instant Pot. Pour 3 tablespoons of olive oil in the inner pot. Add the onion and garlic. Sauté this for a few minutes. Stir frequently to avoid burning the garlic. In about 3 minutes, add the chicken thighs. Cook them on both sides for a few minutes. All you need is to lock the juices inside.
3. Add salt, pepper and sweet paprika. Stir everything around with a wooden spoon so the thighs are coated with the seasoning.
4. Throw in bay leaf and pour in the chicken stock. Close and lock the lid, set the steam release to “SEALING” position. Press “MANUAL” and adjust the time to 5 minutes.
5. After the cycle is finished, wait for 10 minutes before releasing the pressure manually.
6. Press "SAUTE" and pour in heavy cream, sour cream and corn starch diluted in little water.
7. At last, squeeze in the juice of ½ lemon and taste. Add more seasoning or lemon juice, if needed.

8. Serve with dumplings, or pasta of your choice.

## Notes

1. Chicken thighs are the best to use here, but you can also use drumsticks or chicken breasts (bear in mind the cooking time might vary slightly).
2. Cream can be substituted with sour cream (to achieve smooth and creamy sauce, take about a cup of the juice from chicken and mix with sour cream before you pour this mixture into the inner pot).
3. If you don't have chicken stock, use vegetable stock or chicken broth instead.
4. If you prefer thicker sauce, add more corn starch (always dilute this in a little water first).
5. This recipe was made in a 6 quart/6 liter Instant Pot.
6. The cooking time does not include time needed for the pot coming to the pressure and also time needed to release the pressure. Count with extra 15 minutes.

| Nutrition Facts                                          |                       |
|----------------------------------------------------------|-----------------------|
| Instant Pot Chicken Paprikash                            |                       |
| Amount Per Serving                                       |                       |
| Calories 569                                             | Calories from Fat 360 |
| % Daily Value*                                           |                       |
| Fat 40g                                                  | 62%                   |
| Saturated Fat 17g                                        | 106%                  |
| Cholesterol 216mg                                        | 72%                   |
| Sodium 863mg                                             | 38%                   |
| Potassium 611mg                                          | 17%                   |
| Carbohydrates 20g                                        | 7%                    |
| Fiber 2g                                                 | 8%                    |
| Sugar 3g                                                 | 3%                    |
| Protein 30g                                              | 60%                   |
| Vitamin A 2670IU                                         | 53%                   |
| Vitamin C 10mg                                           | 12%                   |
| Calcium 81mg                                             | 8%                    |
| Iron 2.3mg                                               | 13%                   |
| * Percent Daily Values are based on a 2000 calorie diet. |                       |

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