



# kitchn

## Recipe: 30-Minute Pressure-Cooker Cacciatore Chicken

### 30-Minute Cacciatore Chicken

Serves 4 to 6

1 cup salt-free chicken stock

1 teaspoon salt (withhold if using salted stock)

1 bay leaf

6 to 8 bone-in chicken drumsticks (1 1/2 to 2 pounds, fresh or frozen), or a mix of drumsticks and thighs

1 medium yellow onion, roughly chopped

1 teaspoon garlic powder

1 teaspoon dried oregano

1 (28-ounce) can ~~whole stewed~~ tomatoes in ~~purée~~

1/2 cup black olives (about 2.5 ounces), pitted

Preheat the pressure cooker (by pressing brown/sauté mode).

Add chicken stock, salt, and bay leaf and mix well. Then, in the following order, add chicken, onion, <sup>garlic,</sup> garlic powder, oregano, and tomatoes.

Close the lid and pressure-cook for <sup>25</sup> ~~15~~ minutes at high pressure. <sup>Let pressure release naturally.</sup> ~~When time is up, open the pressure cooker with slow normal release. Open the valve on the lid slowly, or if the valve only opens at full throttle, in small bursts.~~

Remove the lid, tilting it away from you. Mix the contents well, remove, and discard the bay leaf. If the meat isn't almost falling off the bones (it should be), take the internal temperature with a meat thermometer to ensure the chicken is at least 165°F.

Using a slotted spoon, arrange the chicken and tomatoes on a deep serving dish. Drizzle with cooking liquid and sprinkle with black olives before serving.

Reduce the cooking liquid and serve over chicken and cooked pasta.

Put pressure cooker on sauté. Add black olives. ~~Heat until~~ <sup>blister</sup> Cook until olives are heated through.