**Instant Pot Fall-Off-The-Bone Chicken**

Submitted by Annette Chan

1 whole - 4lb. chicken or chicken thighs (with skin removed)

1 tsp. paprika

1 tsp. dried thyme

½ tsp. sea salt

¼ tsp. ground black pepper

1½ cups chicken broth

2 Tbsp. lemon juice

6 cloves garlic, peeled

In a small bowl, combine paprika, thyme, salt, and pepper. Rub seasoning over outside of chicken.

Mix together the chicken broth and lemon juice. Add to the pot.

Add the chicken (breast side up if using a whole chicken).

Add the garlic cloves.

Lock pressure cooker lid and set for 25 minutes on high.

Let the pressure cooker release naturally.