**Instant Pot Braised Chicken**

Submitted by Annette Chan

1/2 tsp. salt

1/4 tsp. pepper

1 tsp. dried thyme

1 tsp. paprika

1 whole roasting chicken (about 4 lbs.) or 8 chicken thighs (with skin removed)

2 tbsp. olive oil

1 extra-large white onion, cut into eighths

3 cloves garlic, minced

2 tbsp. tomato paste

1 packet dry Italian dressing seasoning

1 cup chicken stock

1/2 cup Marsala or red wine

Cornstarch mixed with cold water (optional)

Mix together the salt, pepper, thyme, and paprika. Season the chicken with the salt mixture.

Set the Instant Pot to sauté. When the pot is hot, add the oil.

Add the onions and garlic. Sauté for about 3 minutes.

Add tomato paste and Italian dressing seasoning, and stir well.

Add the chicken stock and wine. Mix well.

Add the chicken to the pot, and close the pot.

Set the pot to Poultry, high pressure, and 25 minutes.

Let the pressure release naturally.

Optional: After opening the pot, you can add the cornstarch and water mixture and boil for about a minute to thicken the sauce.