**Instant Pot Chicken Paprikash**

Submitted by Annette Chan

2 tsp. salt

1/2 tsp. pepper

2 Tbls. paprika

4 lbs. skinless chicken thighs, bone in

1 large onion, diced

3 garlic cloves, minced

3 c. chicken stock

1/4 c. sherry

1 c. heavy cream

1 c. sour cream

5 Tbls. cornstarch mixed with 5 Tbls. water

Mix together the salt, pepper, and paprika.

Coat the chicken with the paprika mixture.

Add the onion, garlic, chicken, chicken stock, and sherry to the Instant Pot.

Stir everything together.

Close the Instant Pot. Set on Poultry, High Pressure, and 5 minutes.

Wait 10 minutes and then do a quick release.

Press sauté.

Mix in the heavy cream and the sour cream.

Mix in the cornstarch mixture and cook for about 2 minutes to thicken the sauce.