



From Our Kitchens

Instant Pot Chicken Enchilada Pasta

Ingredients

1 tablespoon vegetable oil
1 cup diced onion
2 cloves garlic, diced
1 can (19 oz.) enchilada sauce
1 (10 oz.) can Rotel tomatoes
1 ¼ cup water
1.25 oz package reduced sodium taco seasoning mix
2 large boneless skinless chicken breasts, uncooked and diced
3 cups dried rotini pasta
1 to 2 cups shredded Mexican cheese

Instructions

1. Select Saute and add oil to the pressure cooking pot. When oil is hot, add onion and sauté until tender, about 5 minutes. Add garlic and sauté for one minute.
2. Add enchilada sauce, tomatoes, water, and taco seasoning mix to pressure cooking pot; stir to combine. Add diced chicken breasts and pasta.
3. Cover and lock lid in place. Select High Pressure and 4 minutes cook time. When timer beeps, turn off pressure cooker and use a quick pressure release.
4. Mix in cheese and enjoy!

Adapted from Pressure Cooking Today