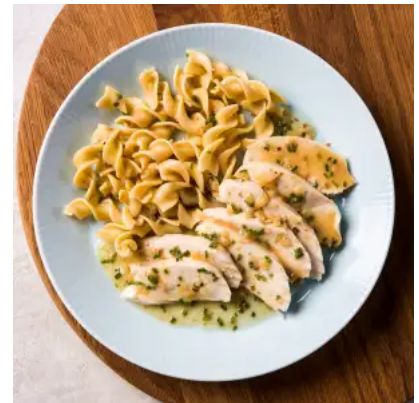


IMPORTANT: I tried this in my Instant Pot. The recipe has a big problem: Step 1 calls for stirring flour into the sauteed veggies, which creates a roux. The liquid is then added and becomes very thick, which is the purpose of a roux. HOWEVER - we're talking VERY thick and as a result my Instant Pot was unable to generate enough steam to come to pressure and actually gave me a "BURN" message! I solved this by removing the chicken, adding another two cups of broth to thin out the "gravy" and then proceeding. In the future LEAVE OUT THE FLOUR IN STEP 1. There is no reason to thicken the liquid before pressure-cooking, and if you want to make gravy then simply add a roux to the liquid after the chicken is cooked. This recipe generates a very rich chicken broth, if it's broth you're needing then you may want to add more liquid in Step 1.

Other than that - this recipe is a great way to make tender juicy chicken for use in other dishes like chicken enchiladas or chicken salad.

Multicooker Chicken in a Pot with Lemon-Herb Sauce



WHY THIS RECIPE WORKS

Cooking a whole chicken in a moist covered environment isn't a new concept. In fact, the classic French method of cooking en cocotte relies on this principle to create unbelievably tender, moist meat and a savory sauce enhanced with the chicken's own concentrated juices. We knew this would be a perfect use for the multicooker, and started with a 4-pound chicken, which fit nicely into the narrow pot. Since we wanted to focus on achieving succulent meat and not on getting crisp skin, we didn't bother with the time-consuming step of browning the chicken; sautéing some onion and garlic in the pot gave the chicken and the jus layers of deep flavor. Both pressure and slow cooking produced a chicken with perfectly cooked light and dark meat. A couple of tablespoons of flour, added at the start, ensured that our jus was transformed into a velvety smooth sauce after cooking. Butter, lemon juice, and fresh herbs gave our sauce a final boost of rich, bright flavor.

INGREDIENTS

- 1 tablespoon vegetable oil
- 1 onion, chopped fine
- 2 tablespoons all-purpose flour
- 3 garlic cloves minced
- 2 teaspoons minced fresh rosemary

BEFORE YOU BEGIN

- ✳️ If using the slow cook function, begin checking the chicken's temperature after 3 hours and continue to monitor until it is done.

- ½ cup dry white wine
- 1 cup chicken broth
- 1 (4-pound) whole chicken, giblets discarded
- Salt and pepper
- 2 tablespoons unsalted butter, cut into 2 pieces and chilled
- 2 tablespoons lemon juice
- ¼ cup minced fresh chives parsley, or tarragon

INSTRUCTIONS

1 Using highest sauté or browning function, heat oil in multicooker until shimmering. Add onion and cook until softened, 3 to 5 minutes. Stir in flour, garlic, and rosemary and cook until fragrant, about 1 minute. Slowly whisk in wine, scraping up any browned bits and smoothing out any lumps, then stir in broth. Season chicken with salt and pepper and place breast side up into multicooker.

2 TO PRESSURE COOK: Lock lid in place and close pressure release valve. Select high pressure cook function and cook for 30 minutes. Turn off multicooker and quick-release pressure. Carefully remove lid, allowing steam to escape away from you.

TO SLOW COOK: Lock lid in place and open pressure release valve. Select low slow cook function and cook until breast registers 160 degrees and thighs register 175 degrees, 3 to 4 hours. (If using Instant Pot, select high slow cook function.) Turn off multicooker and carefully remove lid, allowing steam to escape away from you.

4 Transfer chicken to carving board, tent with aluminum foil, and let rest for 5 to 10 minutes. Let cooking liquid settle, then skim excess fat from surface using large spoon. Whisk in butter, lemon juice, and chives. Carve chicken, discarding chicken skin if desired. Serve with sauce.