

Bit of a sloppily-written recipe. They only say to transfer the chicken and potatoes to a platter, but the photo also shows the lemons and of course onions. They also don't say anything about the liquid left over in the pot, I would think you could make simple sauce from it.

The Washington Post

Instant Pot Lemon Chicken and Potatoes

- 1/4 cup water, chicken broth or dry white wine, such as pinot grigio
- 2 tablespoons extra-virgin olive oil
- 3 large cloves garlic, chopped
- 2 tablespoons fresh lemon juice
- 1 teaspoon dried oregano
- 1 teaspoon dried rosemary
- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon fine salt
- 1 pound skinless, boneless chicken thighs, halved
- 1 medium white or yellow onion (8 ounces), halved and thinly sliced
- 1 large lemon, ends trimmed and thinly sliced
- 1 pound unpeeled baby new potatoes
- Chopped fresh parsley or basil, for garnish

Step 1

In the multicooker, combine the water, broth or wine; olive oil; garlic; lemon juice; oregano; rosemary; pepper; and salt. Add the chicken, stir to coat it with the oil and herb mixture, and let rest while you slice and chop the other ingredients.

Step 2

Add the onion and stir to combine. Arrange the lemon slices on top of the chicken, then scatter the potatoes over the lemon, making sure to leave the potatoes on top so they don't overcook.

Step 3

Secure the lid on the pot and close the pressure valve. Select PRESSURE (HIGH) and set to 6 minutes. (It takes about 10 minutes for the appliance to come to pressure before cooking begins.) Once cooking is complete, cover your hand with a towel or hot pad and release the pressure manually by moving the pressure-release handle to "Venting." Never put your hands or face near the vent when it's releasing steam. Let the pot sit undisturbed for 5 minutes.

Step 4

Transfer the chicken and potatoes to a platter, sprinkle with the parsley or basil, and serve.

