

# INSTANT POT CHICKEN TACOS

yield: 6 SERVINGS   prep time: 20 MINUTES   cook time: 25 MINUTES   total time: 45 MINUTES

*Taco night just got even better (and quicker!) with the juiciest, most flavorful shredded salsa chicken!*

★★★★★ 5.00 stars (4 ratings)

## INGREDIENTS:

- 1.5<sup>1</sup> ~~2~~ pounds boneless, skinless chicken thighs or chicken breasts
- Kosher salt and freshly ground black pepper, to taste
- ~~1 tablespoon~~ canola oil → 1 Tbsp
- 1 small onion, diced
- 3 cloves garlic, minced
- 1 teaspoon chipotle chili powder
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1 cup restaurant-style salsa
- 1/2 cup Mexican beer, such as Modelo\*

## FOR SERVING

- Tortillas (flour or corn)
- Pico de gallo
- Sliced avocado
- Sliced jalapeños

## DIRECTIONS:

- Set a 6-qt Instant Pot® to the high saute setting.
- Season chicken with 1 1/4 teaspoon salt and 3/4 teaspoon pepper. Heat canola oil; working in batches, add chicken and cook until golden brown, about 3-4 minutes per side; set aside.
- Add onion, and cook, stirring frequently, until translucent, about 2-3 minutes. Stir in garlic, chipotle chili powder, cumin and oregano until fragrant, about 1 minute.
- Stir in salsa and beer, scraping any browned bits from the bottom of the pot.
- Return chicken to the pot and gently toss to combine.
- Select manual setting; adjust pressure to high, and set time for 8 minutes for chicken thighs or 13 minutes for chicken breasts. When finished cooking, quick-release pressure according to manufacturer's directions.
- Remove chicken from the Instant Pot® and shred using two forks; season with salt and pepper, to taste, if needed.
- Serve immediately in tortillas with desired toppings.

## NOTES:



*\*Chicken stock can be used for the Mexican beer as a non-alcoholic substitute.*

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