# INSTANT POT CHICKEN TACOS

yield: 6 SERVINGS preptime: 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 • pounds boneless, skinless chicken thighs or chicken breasts

· Kosher salt and freshly ground black pepper, to taste



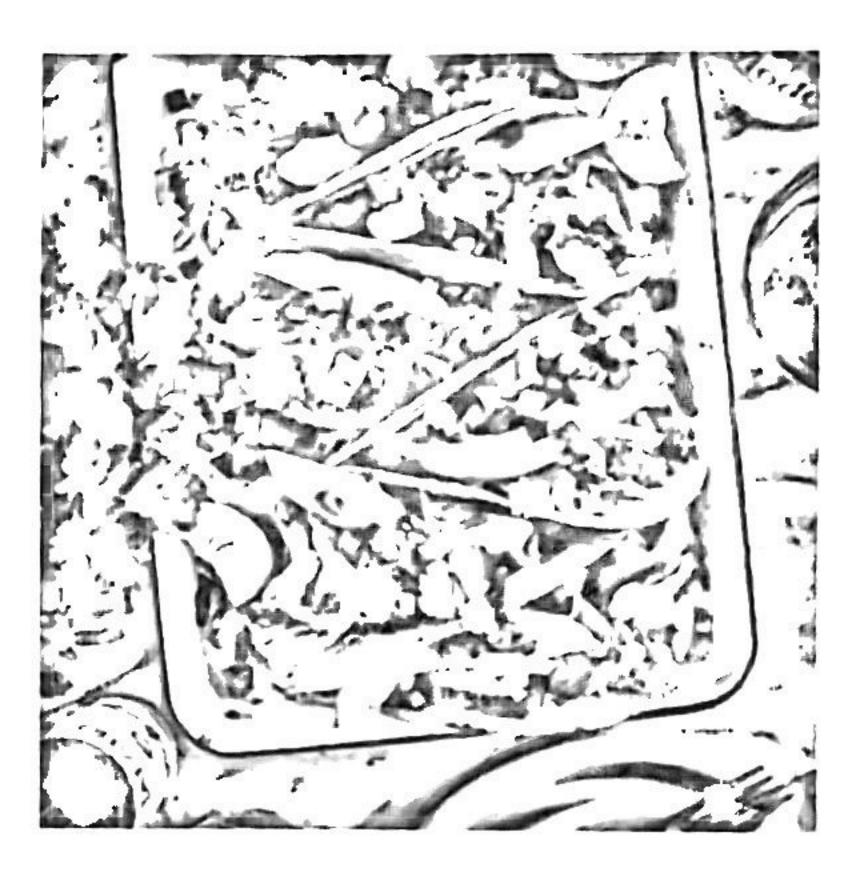
- · 1 tablespoon canola oil → 1 Tosp
- · 1 small onion, diced
- · 3 cloves garlic, minced
- · 1 teaspoon chipotle chili powder
- 1 teaspoon ground cumin
- · 1 teaspoon dried oregano
- · 1 cup restaurant-style salsa
- 1/2 cup Mexican beer, such as Modelo\*

#### FOR SERVING

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

## DIRECTIONS:

- 1. Set a 6-qt Instant Pot® to the high saute setting.
- 2. 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.
- 3. 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.
- 4. Stir in salsa and beer, scraping any browned bits from the bottom of the pot.
- 5. Return chicken to the pot and gently toss to combine.
- 6. 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.
- 7. Remove chicken from the Instant Pot® and shred using two forks; season with salt and pepper, to taste, if needed.
- 8. Serve immediately in tortillas with desired toppings.



## NOTES:

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

This delicious recipe brought to you by **DAMN DELICIOUS**https://damndelicious.net/2022/05/13/instant-pot-chicken-tacos/