

Garlic Rosemary Instant Pot Chicken (Main Courses)

2 Tbs olive oil divided
1 yellow onion, halved and sliced
6 chicken thighs
1 lb carrots cut into large cubes
3/4 lb red potatoes, cubed
1 Tbs Halladay's Roasted Garlic Rosemary
1 cup white wine
2 cups chicken stock

Heat 1 Tbs olive oil in a saute pan, cook onions until lightly browned. Season chicken thighs with salt and pepper, cook on all sides in 1 Tbs olive oil until lightly browned. Add chicken, onion, and remaining ingredients to your instant pot.

Cook 30 minutes; naturally releasing pressure when cooking completes.