

EASY INSTANT POT CHICKEN SALAD

INGREDIENTS

- 2 boneless skinless chicken breasts - 5-6 oz. each
- 1 cup celery - finely chopped
- 1 green onion - sliced
- ½ cup mayonnaise
- 1 tsp. Dijon mustard
- 1 tsp. fresh dill
- 1 cup of water or broth
- Salt and pepper - to taste



PREPARATION

1. Allow chicken breasts to defrost if taking out of refrigerator.
2. Season the chicken breasts with salt & pepper and place in the bottom of the Instant Pot. Add 1 cup of water or broth.
3. Press "Manual" and cook for 9 minutes. Allow the instant pot to naturally release for 10 minutes.
4. Remove the chicken from the Instant Pot and let cool until it can be handled.
5. Shred or dice the chicken and let cool completely.
6. Combine the chicken with all ingredients in a large bowl.
7. Mix well and serve over salad or on bread.

