

INSTANT POT BUFFALO CHICKEN

INGREDIENTS

- 4 chicken breasts - boneless, skinless
- 1 cup buffalo sauce or more
- Salt and pepper, to taste
- ¼ cup water or chicken stock



PREPARATION

1. Add 1/3 cup of buffalo sauce to the bottom of the Instant Pot.
2. Now add in the chicken breasts and season with salt and pepper.
3. Drizzle a couple more tablespoons of sauce on top of the chicken breasts and then add 1/4 cup of water or chicken broth.
4. Pressure cook for 10 minutes and then quick release once done.
5. Remove the cooked chicken breasts and shred them.
6. Meanwhile, press the sauté button on the Instant Pot and let the liquid inside simmer and cook down.
7. Add the shredded chicken back into the Instant Pot. Add in the rest of the buffalo sauce.
8. Toss well to coat.
9. Serve and enjoy!

