

INSTANT POT CHICKEN AND TOMATO SOUP



SERVING SIZE

4



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Skinless and Boneless Chicken Thighs	1½ Lb.	Black Pepper	½ Tsp.
Tomato Sauce (15 lb.)	1 Can	Garlic Powder	½ Tsp.
Broth or Water	1 Cup	Onion Powder	½ Tsp.
Italian Seasoning	1½ Tsp.	Cayenne	¼ Tsp.
Salt	To Taste	Medium Zucchini Chopped	1
		Fresh Basil Leaves	



PREPARATION

- Chop the zucchini into bite-sized pieces and set aside.
- In a small bowl, mix the Italian seasoning, salt, black pepper, garlic powder, onion powder, and cayenne pepper. Rub this spice mix all over the chicken thighs to coat them evenly.
- Place the seasoned chicken thighs in the Instant Pot. Pour the tomato sauce and broth (or water) over the chicken. Ensure that the chicken is submerged in the liquid.
- Seal the Instant Pot and set it to cook on high pressure for 15 minutes. This time allows the chicken to cook thoroughly and absorb the flavors of the sauce and spices.
- After the cooking time is complete, let the Instant Pot release pressure naturally for 10 minutes. Then, carefully do a quick release for any remaining pressure.
- Open the Instant Pot and remove the chicken thighs. Shred the chicken using two forks and return it to the pot.
- Set the Instant Pot to the sauté function and let the soup simmer for about 5 minutes, or until the zucchini is tender.
- Adjust the seasoning if necessary. Ladle the soup into bowls and garnish with fresh basil leaves.
- Serve hot as a comforting and hearty meal. Enjoy!