

INSTANT POT: Parmesan Chicken Pasta

4-6 servings.

For ease of preparation, toss all of the fresh vegetables (onion - garlic) into the food processor and chop together there. Don't skip the garnishes, they make the dish.

- 1 teaspoon olive oil
 - 2 slices of bacon, diced (can sub 2 tablespoons olive oil for bacon)
 - 5-6 boneless, skinless chicken thighs, diced into 1-inch pieces (approx. 1 1/2 pounds)
 - Kosher salt and freshly ground black pepper
 - 1 medium onion, diced
 - 1 stalk celery, diced
 - 1/2 small red or yellow bell pepper, diced
 - 3 cloves garlic, minced
 - Generous pinch **each**: crushed red pepper and granulated sugar
 - 2 teaspoons each: dry basil and oregano
 - 1 teaspoon dried rosemary, rubbed between your fingers
 - 1 cup dry red wine
 - 28-ounce can diced or crushed tomatoes
 - 2 cups water or more as needed
 - 1 pound trotole, ziti, penne, or similar pasta
 - 1/4 cup minced fresh parsley (for garnish--added after cooking)
 - Grated zest of one lemon (for garnish--added after cooking)
 - 1/2 cup grated Parmigiano-Reggiano --about a 2-ounce piece before grating(for garnish--added after cooking)
1. Select SAUTE function and adjust to medium or normal. Add oil, spread around, and let heat for a minute before adding diced bacon. Cook bacon, stirring often, until browned but not crisp--2-3 minutes. Stir in diced chicken thighs, sprinkle to season with a pinch each of salt and pepper. Cook and stir until lightly brown on both sides, 3-4 minutes.
 2. Add fresh vegetables to the pot: onion, celery, bell pepper, and garlic. Season with 2 teaspoons salt, 1/2 teaspoon black pepper, the pinches of crushed red pepper and sugar, and the dry herbs. Cook another 5 minutes, stirring, or until vegetables are softening. Pour in wine; stir and cook down for a minute or two. Pour in tomatoes. Drop in the pasta, add 2 cups water or a little more, as needed, so that everything is just covered, and stir again. Select **CANCEL/KEEP WARM** function to stop the sauté feature and turn the pot off.
 3. Secure lid/lock in place. Press **MANUAL** button to pressure cook on high. Set timer for 5 minutes. When pressure cooking is done, allow pressure to release naturally for 15 minutes and then release manually. Press **CANCEL/KEEP WARM** to turn pot off.
 4. Stir, taste, and adjust seasonings. Ladle into serving bowls and sprinkle with minced parsley, lemon zest and grated Parmigiano-Reggiano. Grind a little black pepper over all.

COOK'S NOTE: Even with the pot turned OFF, the pasta will continue to cook and soften in the pot if you haven't served all of it. To help prevent that, remove everything to a large serving or storage bowl and stir periodically to help cool evenly. *copyright Alyce Morgan, 2018. All rights reserved.*