



## Instant Pot Garlic Herb Chicken Thighs

Ingredients:

For the Chicken:

6 bone-in, skin-on chicken thighs (about 2-3 lbs)

Salt and black pepper to taste

1 tsp garlic powder

1 tsp smoked paprika

2 tbsp olive oil

4 garlic cloves (minced)

1 tsp dried thyme (or 2 sprigs fresh thyme)

1 tsp dried rosemary (or 2 sprigs fresh rosemary)  
1 cup chicken broth  
2 tbsp unsalted butter  
Juice of 1/2 lemon

#### Instructions:

##### Season the Chicken

Pat the chicken thighs dry with paper towels. Season both sides with salt, pepper, garlic powder, and smoked paprika.

##### Sear the Chicken

Set the Instant Pot to sauté mode. Heat the olive oil and sear the chicken thighs skin-side down for 3-4 minutes until golden brown. Flip and sear the other side for 2-3 minutes. Work in batches if necessary. Remove the chicken and set aside.

##### Sauté the Garlic

In the same pot, add minced garlic and sauté for 1 minute until fragrant. Be careful not to burn it.

##### Deglaze the Pot

Pour in the chicken broth, scraping up any browned bits from the bottom of the pot. Stir in thyme, rosemary, and butter.

##### Pressure Cook

Return the chicken thighs to the pot, skin-side up.

Close the lid and set the valve to sealing position. Cook on high pressure for 10 minutes. Allow a natural pressure release for 5 minutes, then release any remaining pressure manually.

##### Make the Sauce (Optional)

Remove the chicken from the pot and set aside.

Set the Instant Pot to sauté mode and simmer the liquid for 3-5 minutes to reduce it slightly. Stir in lemon juice and adjust seasoning with salt and pepper.

##### Serve

Drizzle the garlic herb sauce over the chicken thighs and garnish with fresh parsley or thyme if desired.

Serve with mashed potatoes, rice, or roasted vegetables for a complete meal.

These Instant Pot Garlic Herb Chicken Thighs are tender, juicy, and packed with savory garlic and herb flavors, perfect for a quick and satisfying dinner!