

Chicken and Asparagus Pasta with Mushroom Sauce
An Original Instant Pot Recipe by Nicholas Gann

Ingredients:

- Homemade Instant Pot Chicken Broth
- 2 skinless chicken leg quarters (or 4 thighs or breasts, bone in or boneless)
- 1 medium onion, diced
- 4 (or 10) cloves of garlic
- 1.5-2 pounds of assorted fresh mushrooms (I used 8oz sliced button mushrooms, 8 oz sliced shiitake mushrooms, and 2 portobellos, sliced thinly and into small pieces)
- One bunch of asparagus cut into 1-2" pieces
- 1lb pasta (I used Ronzoni's gemelli no. 126 shape)
- 1/2 cup heavy cream
- 1 cup shredded parm/asiago/romano type cheese
- Salt and pepper
- Olive oil
- Fresh parsley, chopped

Directions:

1. Salt and pepper the chicken quarters, lightly oil them, and sear them in a very hot large stainless steel or cast iron pan.
2. Put the trivet in the bottom of the Instant Pot, add chicken broth to the bottom of the trivet level. Place the chicken onto the trivet and push the poultry button, finish with NPR. Once the chicken is done, remove and set aside.
3. While chicken is cooking in the IP, deglaze the pan by sauteing the onions in a bit of olive oil with a dash of salt, adding the garlic after a few minutes. Add a splash of chicken broth to help deglaze if need be.
4. Dump the box of pasta into the broth in the IP (after removing the trivet) and add just enough broth to barely cover the pasta by a quarter inch. Dump the sliced mushrooms, onions, and garlic on top of the pasta. Cook on manual - high pressure for 3 minutes, QPR.
5. While the IP is coming up to pressure, debone and dice the chicken.
6. After 3 minutes and QPR, throw the asparagus on top of the mushrooms in the IP. Cook on manual - high pressure for 3 more minutes, QPR. At this point, the pasta should be perfectly done and the asparagus perfectly steamed.
7. Stir everything together, adding in the chicken, cheese, and cream (use more or less cream to taste), and salt to taste if needed.
8. Top with fresh parsley, more shredded cheese, and a few cranks of fresh ground black pepper and ENJOY

