

# Chicken Piccata for Pressure Cooker

By KateL on July 27, 2008



Prep Time: 10 mins Total Time: 42 mins

Serves: 6, Yield: 6 chicken breast halves

Notes by Sheri Lindsey

## Ingredients

- 6 chicken breast halves - used 6 giant, bone-in, skin-on breasts
- 1 ~~1/2~~ cup all-purpose flour + 1 Tbsp salt + 2 tsp black pepper
- 1/4 cup olive oil - used canola oil
- 4 shallots
- 3 garlic cloves, crushed - used 6
- 3/4 cup chicken broth - probably used 1 1/2 - 2 c homemade broth
- 1/3 cup fresh lemon juice
- 1 tablespoon sherry wine - used apple cider vinegar
- 2 teaspoons salt - used 1 tsp due to flavorful homemade stock
- 1/4 teaspoon white pepper - didn't use
- 1 teaspoon dried basil - used a handful of fresh minced basil
- 1 cup pimento stuffed olive, minced - used sliced, prob 1 1/4 c.
- 1/4 cup sour cream - used 1/2 c
- 1 tablespoon potato starch or 1 tablespoon flour - used 2 Tbsp AP flour
- 1/4 cup fresh parmesan cheese (1 ounce) or 1/4 cup fontinella cheese, grated
- 1 lemon, thinly sliced, to garnish

## Directions

16 oz. angelhair pasta, cooked separately

1. Lightly dust chicken pieces with flour (easily done by putting flour in bag, then chicken and shaking; excess flour can be shaken off).
2. In pressure cooker, heat oil. Add chicken breasts, two at a time, and saute in hot oil until brown on all sides, using long-handled tongs to turn. Set aside.
3. Add shallots and garlic and saute in oil, scraping bottom of pan to loosen browned particles remaining from chicken. Stir in broth, lemon juice, sherry, salt, pepper, basil, and olives. Mix well.
4. Add chicken pieces skin side down. Secure lid. Over medium-high heat, develop steam to high pressure. Reduce heat to maintain pressure and cook 10 minutes. Release pressure according to manufacturer's directions. Remove lid. NPR x 7 mins minutes; OR remaining pressure
5. Stir chicken mixture, then transfer chicken to serving platter, and cover to retain heat.
6. Whisk sour cream and starch together. Stir into cooking liquid and cook over medium heat 1 minute, stirring constantly. Turn off heat, stir in cooked pasta.
7. Spoon sauce over chicken. Sprinkle with cheese and garnish with lemon slices.
8. Makes 6 servings.

Side dish was steamed broccoli w/ browned butter & garlic. Sauce was marvelous on the broccoli, so maybe next time, add steamed broccoli florets to finished sauce + pasta.