



Chicken Cacciatore

Ingredients

- 8 bone-in, skin-on chicken thighs
- ½ tsp kosher salt, plus more to taste
- ½ tsp black pepper, plus more to taste
- ½ cup all-purpose flour (for dredging)
- 2 tbsp olive oil
- ⅓ cup dry white wine *or* low-sodium chicken broth
- 2 tbsp tomato paste
- ½ tsp red pepper flakes
- ½ tsp ground thyme
- ¼ tsp ground turmeric
- 5 garlic cloves, minced
- 2 bell peppers (any color), sliced
- 1 medium onion, halved and thinly sliced
- 1 (14.5 oz) can diced tomatoes
- 8 oz cremini mushrooms, sliced
- 12 oz wide egg noodles
- Green salad, for serving (optional)

Instructions

1. Season and Dredge the Chicken

Sprinkle both sides of the chicken thighs with salt and pepper.

Dredge each thigh in flour, shaking off any excess.

2. Brown the Chicken

Set a 6-quart Instant Pot to **Sauté** and heat the olive oil.

In two batches, sear the chicken **skin-side down** until browned—about **6–8 minutes per side**.

Transfer to a plate and set aside.

3. Build the Sauce

Add white wine (or broth), tomato paste, red pepper flakes, thyme, and turmeric to the pot.

Cook for **2–3 minutes**, stirring to deglaze and reduce the wine (the alcohol smell should cook off).

Add garlic, bell peppers, onion, tomatoes, and mushrooms. Season with salt and pepper and stir to combine.

Place the seared chicken thighs back on top of the vegetables.

4. Pressure Cook

Lock the lid in place and set the steam valve to **Sealing**.

Select **High Pressure** and cook for **20 minutes**.

Once done, carefully perform a **quick release**. Remove the lid and transfer the chicken to a plate.

5. Thicken the Sauce

Turn the Instant Pot back to **Sauté (High)** and simmer the sauce for **10 minutes**, or until thickened to your liking.

6. Cook the Noodles

Meanwhile, bring a large pot of salted water to a boil.

Cook the egg noodles according to the package instructions. Drain well.

7. Serve

Toss the noodles with the thickened sauce and vegetables.

Serve with the chicken on top or alongside, and pair with a fresh green salad if desired.