



Chicken Thigh

Ingredients & Equipments

- 2½ lbs bone-in, skin-on chicken thighs (about 4–6 pieces)
- 1 tsp salt, plus more to taste
- ½ tsp ground black pepper, plus more to taste
- ½ tsp paprika
- ½ tsp Italian seasoning
- 1½ tbsp olive oil
- 3 garlic cloves, peeled and smashed
- 3 lemon slices
- 1 cup chicken stock
- 1 tbsp cornstarch
- 2 tbsp water (for slurry)
- Chopped fresh herbs (parsley, dill, or thyme), for garnish

Instructions

1. Trim the Chicken:

Remove any excess skin hanging over the edges of the chicken thighs.

2. Season the Thighs:

In a small bowl, mix the salt, pepper, paprika, and Italian seasoning.

Sprinkle the mixture generously over both sides of the chicken.

3. Sear in the Instant Pot:

Turn the Instant Pot to the **Sauté** setting and heat for 2–3 minutes.

Add **olive oil**, then place half of the chicken thighs **skin-side down**.

Sear for 5–7 minutes until golden brown. Transfer to a plate and repeat with the remaining thighs.

Turn off the pot.

4. Deglaze and Build Flavor:

Add **garlic cloves**, **lemon slices**, and **chicken stock** to the pot.

Use a wooden spoon to scrape up any browned bits stuck to the bottom.

Nestle all the chicken thighs back into the pot, **skin-side up** (slightly overlapping is fine).

5. Pressure Cook:

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

Cook on **High Pressure** for **15 minutes**.

Allow the pressure to **naturally release for 20 minutes**, then manually release any remaining pressure.

6. Make the Sauce:

Remove the chicken and keep warm, loosely covered with foil.

Discard the garlic and lemon slices.

Turn the pot back to **Sauté**.

In a small bowl, whisk **1 tbsp cornstarch** with **2 tbsp water** to form a slurry.

Stir into the pot and cook, whisking frequently, until the sauce boils and thickens (about 1 minute).

Taste and adjust seasoning with additional salt and pepper if needed.

7. **Serve:**

Plate the chicken thighs, spoon the lemon-garlic sauce over the top, and garnish with fresh chopped herbs.