



Chicken marbella

Ingredients

- 8 bone-in, skin-on chicken thighs
- Kosher salt and freshly ground black pepper
- 1 tablespoon olive oil
- 3 cloves garlic, thinly sliced
- ½ cup dried apricots, halved
- ½ cup pitted Kalamata olives
- ¼ cup dry white wine
- 2 tablespoons drained capers
- 1 tablespoon light brown sugar
- 1½ teaspoons dried oregano

Instructions

1. Set your 6-quart Instant Pot to high sauté mode and let it heat for about 5 minutes.
2. While it heats, season the chicken thighs generously with salt and pepper on both sides.
3. Add olive oil to the pot. Place half the chicken thighs skin-side down in the pot and cook until the skin is deeply browned, about 6–8 minutes. Flip and cook the other side until browned, about 4–6 minutes. Transfer the cooked chicken to a plate.
4. Repeat the browning process with the remaining chicken thighs.
5. Add the sliced garlic to the pot and sauté, stirring constantly, until lightly browned in spots, about 1 minute.
6. Stir in apricots, olives, white wine, capers, brown sugar, oregano, and ⅓ cup water. Use a wooden spoon or spatula to scrape up any browned bits from the bottom.
7. Turn off the sauté mode. Place the steaming rack over the olive and apricot mixture, handles up. Arrange the browned chicken thighs on the rack, skin-side up.
8. Secure the lid, set the Instant Pot to high pressure, and cook for 10 minutes according to your model's instructions.
9. When cooking is complete, perform a quick release of the pressure. Carefully remove the lid once the steam subsides.
10. Transfer the chicken to a serving platter. Use a slotted spoon to spoon the olive and apricot mixture over and around the chicken. Cover loosely with foil to keep warm.
11. Remove the rack and set the Instant Pot to sauté mode again. Simmer the sauce for 6–8 minutes, or until it thickens and reduces by about half.
12. Spoon the thickened sauce over the chicken and serve immediately.