



Lobster mac and cheese

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 the high sauté setting and let it heat for about 5 minutes.
2. Meanwhile, 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, 4–6 minutes. Transfer the browned 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, about 1 minute.
6. Stir in the apricots, olives, white wine, capers, brown sugar, oregano, and ½ cup water. Use a wooden spoon to scrape up any browned bits from the bottom of the pot.
7. Turn off sauté mode. Place the steaming rack over the apricot and olive 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 cook for 10 minutes, following your model's instructions.
9. After cooking, perform a quick pressure release. Carefully remove the lid once the steam subsides.
10. Transfer the chicken to a serving platter. Use a slotted spoon to spoon the apricot and olive mixture over and around the chicken. Cover loosely with foil to keep warm.
11. Remove the rack and return the pot to sauté mode. Simmer the sauce until it thickens and reduces by half, about 6–8 minutes.
12. Spoon the thickened sauce over the chicken and serve immediately.

