



Chicken Risotto - Pressure cooker

Ingredients:

2 Chicken breasts, sliced lengthways into strips

1/2 tsp Salt

1 tsp Pepper

2 tbs sweet Paprika

1 tbs Olive oil

1 large Onion, finely chopped

1 cup Arborio rice

1 Orange, juice and zest

1 tbs Butter

1 clove Garlic, crushed

3 large mushrooms, sliced

1/2 cup White wine

1/2 cup Parsley, chopped

1 cup Chicken stock

Directions:

Combine the sweet paprika, salt and pepper and sprinkle evenly over the chicken.

Heat olive oil in pressure cooker then add the garlic and stir.

Lay the chicken strips flat and cook until lightly golden, turning once. Set aside.

Add the sliced mushrooms and onions and saute lightly.

Add the rice and the wine and stir until well combined.

Add the browned chicken strips, orange juice, zest and the chicken stock.

Close the lid of the pressure cooker and increase the heat to medium to high. When the second ring on your indicator rod shows, decrease the heat to low and cook for 6 minutes.

Release pressure and remove lid, add the butter and stir well.