

Instant Pot Creamy Chicken Soup

Ingredients:

1 lb. boneless skinless chicken breast
1 small jar sun-dried tomatoes, drained from oil
1 tbsp oil
1 medium onion, chopped
1 tbsp minced garlic
1 red bell pepper, sliced
1 tsp cumin powder
1 tsp dried oregano
1 tsp cayenne chili powder
1 tsp paprika
1 1/2 cups chicken stock
1 cup cream
1/2 cup cream cheese
1 cup shredded cheddar cheese
salt and fresh cracked pepper, to taste

Directions

1. Turn your instant pot on saute mode. Heat oil in the bottom of the insert and add chopped onion and garlic and stir for a couple minutes.
2. Add chicken breast, sundried tomatoes, bell pepper, oregano, cumin, paprika, chili powder, and chicken stock. Give a quick stir and put lid on. Set timer for 15 minutes on high pressure. Once the timer beeps, release the pressure.
3. Remove chicken breast from the instant pot and transfer to a cutting board. Shred cooked chicken breast with 2 forks then return back into the pot.
4. Stir in cream, cream cheese, and cheddar. Turn the IP to saute mode to heat up the chicken soup while stirring until cream and cheese are melted and the soup is smooth. Check seasoning for salt and pepper.