

Pressure Cooker Chicken Parmesan

Groceries:

2 tbsp olive oil, divided
1 lb. chicken tenderloins, cut into bite-size pieces
3 tbsp Garlic & Herb Rub
1 jar tomato pasta sauce
2 cups uncooked penne pasta (8 oz.)
1 cup water
1 tbsp butter
¼ cup seasoned panko bread crumbs
1 oz. Parmesan cheese, grated (½ cup)
¾ cup mozzarella cheese, grated

Directions:

1. Set the Pressure Cooker to SEAR press START. Heat 1 tbsp of the oil in the inner pot for 3 minutes. In a small bowl, toss the chicken with the rub to coat
2. Add half of the chicken and cook uncovered for 5–7 minutes, stirring once, or until the exterior is browned (chicken will not be cooked through). Remove the chicken from the inner pot.* Repeat with the remaining oil and chicken. Press CANCEL.
3. Return the chicken to the pressure cooker. Add the sauce, pasta, and water. Lock the lid and select the CUSTOM setting. Adjust the time to 5 minutes and press START.
4. When the timer is up, press CANCEL. Press the steam-release button to manually release the pressure.
5. Meanwhile, place the butter in a microwave-safe bowl and microwave on HIGH for 30–45 seconds, or until it's melted. Stir in the panko and microwave, uncovered, on HIGH for 30–45 seconds, or until the crumbs are lightly toasted; stir.
6. Stir the Parmesan cheese into the pasta.* Top with mozzarella cheese and cover. Let it stand for 3–4 minutes. Top with toasted panko to serve.

