



Noreen's Kitchen

Chicken Pantry Pasta

Pressure Cooker/Crock Pot Recipe

Ingredients

2 1/2 pounds boneless skinless chicken breast	1 medium onion sliced and quartered
1 45 ounce jar pasta sauce	6 cloves garlic, chopped
2, 4 ounce cans sliced mushrooms	1 teaspoon onion powder
1, 10 ounce can black olives	1 teaspoon garlic powder
	1 teaspoon Italian seasoning
	1/2 teaspoon red pepper flakes (optional)

Step by Step Instructions

Place all ingredients in the vessel of your electric pressure cooker.

Seal and set your cooker according to manufacturers instructions.

My machine has a setting for meat and I set it for 40 minutes when I use frozen chicken. If using thawed chicken, set it for 25 to 30 minutes.

Allow to come to pressure and then cook for desired time.

Allow cooker to reduce in pressure and remove the lid.

Stir and shred the chicken slightly to break it up into more bite sized pieces.

serve over a short cut pasta such as rigatoni or rotini.

This would also be great using a pork tenderloin or a small beef chuck roast to shred as well!

NOTE: This can easily be made in the crock pot or slow cooker. Simply place all the ingredients in the vessel and cook for 7 to 8 hours on low or 4 to 5 hours on high.

Enjoy!