

Bacon Cheddar Onion Chicken Stew (Main Courses)

- 2 Tbs olive oil
- 2 to 3 Medium carrots, washed and cut into 1" rounds
- 1 White onion, finely diced
- 2 Celery stalks, washed and cut into 1" sections
- 1 Package Halladay's Bacon Cheddar Onion Seasoning
- 1 qt chicken stock
- 1 rotisserie chicken, deboned and shredded
- 1 (16oz) package frozen peas, defrosted
- 1 Pint sour cream
- 2 Tbs cornstarch mixed with 1/4 cup cold water

Turn instant pot to sauté setting; add olive oil and allow to get hot. Add carrots, onions, celery, and Halladay's Bacon Cheddar Onion; cook for about 5 to 10 minutes or until veggies are soft, stirring frequently. Add chicken stock and shredded chicken to the pot; set pressure cooker for 30 minutes on the soup/stew setting. When done cooking, release the pressure and carefully remove the lid.

Add defrosted frozen peas, sour cream, and cornstarch mixture to thicken. Serve immediately