

**Chicken & Leek Stew** (Main Courses)

- 1 Tbs olive oil
- 1 lb boneless, skinless chicken thighs
- 2 carrots, chopped
- 2 stalks celery, chopped
- 1 yellow onion
- 1 bunch leeks, chopped
- 1 package Halladay's Chardonnay seasoning
- 6 cups chicken stock
- 1 pint half and half
- salt and pepper, to taste

Heat olive oil in a skillet over medium-high heat. Add chicken browning for about 2-3 minutes per side. Remove the chicken and set aside. Add the carrots, celery, onion, and leeks; sauté until just tender, about 5 minutes. Place all ingredients in your Instant Pot for 45 minutes on the pressure cooker setting, let pressure release naturally.