

**Garlic Rosemary Instant Pot Chicken** (Main Courses)

- 2 Tbs olive oil divided
- 1 yellow onion, halved and sliced
- 6 chicken thighs
- 1 lb carrots cut into large cubes
- 3/4 lb red potatoes, cubed
- 1 Tbs Halladay's Roasted Garlic Rosemary
- 1 cup white wine
- 2 cups chicken stock

Heat 1 Tbs olive oil in a saute pan, cook onions until lightly browned. Season chicken thighs with salt and pepper, cook on all sides in 1 Tbs olive oil until lightly browned. Add chicken, onion, and remaining ingredients to your instant pot.

Cook 30 minutes; naturally releasing pressure when cooking completes.