

# Angie Bloom

## InstaPot Chicken Bacon Pot Pie Stew

### Ingredients:

- 10 slices bacon
- 2 lbs. organic chicken thighs
- 1/2 tsp kosher salt
- 1/2 tsp black pepper
- 1 frozen package of peas
- 6 medium carrots, cut into quarters
- 1 T chopped garlic
- 1/2 cup dry white wine
- 4 cups organic chicken bone broth (I like Pacific)
- 1.5 tsp dried thyme
- 1 bay leaf

### Directions:

1. In 5-quart Dutch oven, cook bacon over medium-high heat 7 to 9 minutes, stirring frequently, until bacon is browned and crisp. With slotted spoon, remove bacon to InstaPot.
2. Season chicken with salt and pepper. Add half of the chicken to bacon drippings in Dutch oven; cook 3 to 5 minutes, turning occasionally, until browned. Remove chicken to InstaPot with bacon. Repeat with remaining chicken.
3. Add chopped carrots to InstaPot
4. Add garlic to chicken pan and sauté until fragrant, add to InstaPot. Then, add wine; heat to boiling, scraping bottom to release any brown bits. Cook 3 to 5 minutes or until wine is reduced by half. Transfer mixture to InstaPot. Stir in chicken broth, thyme, and bay leaf. Cover InstaPot and cook for 12 minutes or until chicken is cooked through and vegetables are tender.
5. After you have released the InstaPot, take the frozen peas and stir them into the stew and let sit for a few minutes.
6. Discard bay leaf. Serve with mashed butternut squash, mashed potatoes, or a side salad.

