

CHICKEN WITH CREAMY ARTICHOKE SAUCE

Serves 4 | Active time: 35 minutes | Total time: 1 hour 15 minutes

Chicken and artichokes are a natural pairing, especially when combined in a lemony cream sauce. This recipe makes plenty of sauce, so it's great served on top of something to catch the goodness, like orzo or rice.

- 4 to 6 bone-in chicken thighs, skin removed
- 2 tablespoons olive oil
- Salt and pepper
- ¼ cup diced pancetta, from a ½-inch-thick slab, or chopped thick-cut bacon
- 1 small yellow onion, halved lengthwise and thinly sliced through the root end (about 1 cup)
- 2 garlic cloves, thinly sliced
- ¼ cup dry vermouth or dry white wine
- ¾ cup Homemade Chicken Broth ([see recipe](#)) or low-sodium store-bought broth
- 1 (12-ounce) bag frozen artichoke hearts, defrosted (do not use marinated artichokes)
- 2 teaspoons cornstarch
- ¼ cup heavy cream
- 2 tablespoons fresh lemon juice
- 2 tablespoons chopped fresh Italian parsley

1 Brush the chicken with 1 tablespoon of the oil and season generously with salt and pepper. Select **SAUTÉ** and adjust to **MORE/HIGH** heat. When the pot is hot, brown the thighs meaty-side down in batches until browned, 4 minutes. (Alternatively, broil the oiled and seasoned chicken thighs on a foil-lined baking until browned, 6 minutes.) Transfer to a plate.

2 Add the remaining 1 tablespoon oil to the pot. When the oil is hot, add the pancetta and onion. Cook, stirring frequently, until the onion is tender, 5 minutes. Add the vermouth and cook for 1 minute to burn off some of the alcohol. Press **CANCEL**.

3 Add the chicken, any accumulated juices from the plate, and the broth to the pot. Put the artichokes on top of the chicken, but do not stir them in. Lock on the lid, select the **PRESSURE COOK** function, and adjust to **HIGH** pressure for 10 minutes. Make sure the steam valve is in the "Sealing" position and that the "Keep Warm" button is off.

4 When the cooking time is up, let the pressure come down naturally for 10 minutes and then quick-release the remaining pressure. Use a slotted spoon to transfer the chicken and artichoke hearts to a serving platter and loosely tent with foil.

5 In a small bowl, mix the cornstarch with 1 tablespoon cold water until smooth. Add the mixture to the pot, select **SAUTÉ**, and adjust to **NORMAL/MEDIUM** heat. Cook, stirring occasionally, until the sauce is thick and bubbling, 2 minutes. Add the cream and lemon juice to the pot and stir to combine. Press **CANCEL**. Season with salt and pepper. Pour the sauce over the chicken and artichokes. Sprinkle with the parsley and serve.