

# Balsamic Chicken & Onions



## Ingredients

- 2 lbs. chicken thighs
- ½ lb. bacon,  
chopped
- ½ cup chicken  
broth
- 4 cloves of garlic
- 1 cup balsamic  
vinegar
- 2 cups chopped  
carrots, (frozen  
or fresh)
- 2 cups pearl  
onions, (frozen  
or fresh)
- 1 cup dried  
mixed berries
- 2 bay leaves
- 1 cup red wine  
vinegar

## Directions:

1. Season the chicken on both sides with salt and pepper. Place the bacon and the chicken onto the bottom of the pot. Add in the remaining ingredients. (The chicken will brown a bit on the side that is touching the bottom of the pot.)
2. Close the lid and set the **PRESSURE VALVE** to **SEAL**.
3. Press the **CHICKEN/MEAT** button and set the **TASTE** button to **WELL**.
4. When done, carefully set the **PRESSURE VALVE** to **VENT** to release the steam.
5. Set the chicken aside and ladle out about half of the remaining liquid. To reduce/thicken the sauce, engage the heating element by pressing the **RICE/RISOTTO** button. Then, reduce the sauce to thicken it. Add a small amount of cornstarch for thicker sauce.
6. Once the sauce is thickened to the desired consistency, return the chicken carefully back into the sauce.
7. Remove bay leaves and the dish is ready to serve.