

Instant Pot Champagne Chicken

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-champagne-chicken-recipe>

Ingredients:

- 2 pounds chicken breasts thinly sliced about 1/4" thick
- 1/2 cup flour
- 3 salt
- 1/4 cup extra virgin olive oil
- 1 tablespoon salted butter
- 2 shallots large
- 1 tablespoon crushed garlic
- 16 ounces baby bella mushrooms sliced
- 1/2 cup champagne a dry, or prosecco, just make sure it's not sweet like a rosé
- 3/4 cup chicken broth 3/4 cup of water + 3/4 tsp of Chicken Better Than Bouillon
- 1 teaspoon Italian seasoning
- 1 teaspoon oregano
- 10 ounces cherry tomatoes
- 8 ounces baby spinach
- 1 1/2 tablespoons cornstarch + 1.5 tbsp of water mixed together well to form a slurry
- 5 1/4 ounces Boursin cheese any flavor or use 4 oz of a brick of cream cheese
- 1/3 cup heavy cream or half & half
- 1 cup grated Parmesan

Nutrition:

1. Calories: 890 calories
2. Carbohydrate: 39 grams
3. Cholesterol: 235 milligrams
4. Fat: 48 grams
5. Fiber: 4 grams
6. Protein: 71 grams
7. SaturatedFat: 21 grams

8. Sodium: 1460 milligrams
 9. Sugar: 6 grams
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