

Pressure Cooker Chicken and Noodles

INGREDIENTS

3 Cups of Chicken Broth – I like Better Than Bullion but you can use anything you like

2 cans of cream of chicken soup

1 stick of butter

5 ribs of celery – finely chopped

1 bag of frozen peas – small to medium size

2-3 frozen chicken breast

1 bag of egg noodles – approx. 1 lb

1 tablespoon each of : Garlic and Parsley, No Salt Seasoning, Onion Powder, Ground Thyme

Salt and Pepper to taste – Approximately – 1 teaspoon each

STEPS

1. Turn your electric pressure cooker to the sauté mode
2. Add the chicken broth, cream of chicken soup, butter, celery, all the seasonings and bring to simmer.
3. Add the chicken.
4. Pressure cook on high for 25 minutes, then do a natural release for about 20 minutes
5. Open the pot, take chicken out and shred. Put the chicken back into the pot
6. Add the frozen peas and egg noodles to the pot and put the pot back on pressure for 6 minutes.
7. Open the pot and ENJOY!!!