

But first...

Let's make some chili!

- **Chicken Delicious Chili - Ingredients**
 - 2lbs boneless skinless chicken breast
 - 2 cans black beans
 - 1 can of corn
 - One large onion
 - 4-6 poblano peppers
 - Minced garlic
 - Chicken broth
 - 2 can Rotel Tomatoes
 - 1 ½ packs of Cream Cheese
 - Ranch seasoning packet
 - Mexican style cheese
 - Chili Powder
 - Cumin
 - Tony's Creole Seasoning
 - Salt

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- **Chicken Delicious Chili - Instructions**

- Set instant pot to sauté function and add butter when warm.
- Then toss in onions and peppers and sauté for about a minute.
- Next put in garlic and cook for about 30 seconds stirring frequently.
- Use half the chicken broth to deglaze pan and then add corn, beans, tomatoes, and spices. Stir lightly.
- Next add chicken breast and sprinkle ranch package on top.
- Cut cream cheese into cubes and place them on top
- Put on lid and make sure the pressure release valve is set to seal.
- Pressure cook on high (the default) for 10 minutes.
- It will take ~15 minutes for the pot to come to pressure
- After cooking has complete, allow an 8-minute natural release, and then open the pressure release valve.
- Remove chicken with tongs, shred, and then mix back into chili
- Add cheese, stir, wait a couple minutes and enjoy!