

Instant Pot Chicken Cordon Bleu Risotto - Pressure Luck Cooking

Makes 6 Servings

Preparation: PT10M, Cook Time: pt6m

Amy's

Main Dishes

As well known in America as its origins in France, Chicken Cordon Bleu stuffs ham and Swiss cheese into a breaded chicken cutlet. It's simply irresistible. And now it's about to become a Risotto.

Author: Jeffrey

Recipe Type: Rice

Total Time: PT21M

- 2 tablespoons (1/4 stick) salted butter**
- 1 large shallot, diced**
- 1 1/2 pounds chicken breasts, sliced into 1/4-inch chicken cutlets and then cut into bite-size pieces**
- 3 cloves (1 tablespoon) garlic, minced or pressed**
- 2 cups Arborio rice**
- 1/2 cup dry white wine (like a Pinot Grigio - NOTE: If not into wine, add an additional 1/2 cup of broth)**
- 4 1/2 cups chicken broth**
- 1 teaspoon seasoned salt**
- 1 teaspoon black pepper**
- 1 teaspoon garlic powder**
- 1 teaspoon mustard powder**
- 2 1/2 cups shredded Swiss or Gruyere cheese**
- 1 (5.2-ounce) package of Boursin (any flavor) cut into chunky cubes**
- 1 tablespoon Dijon mustard (optional)**
- 1 pound ham, cut 1/4-inch thick and diced (I use Virginia ham but any is fine - see Jeffrey's Tips)**
- Ritz cracker, crushed for topping (optional)**

Add the butter to the Instant Pot. Hit Sauté and Adjust to the More or High setting. Once the butter's melted, add the shallot and sauté for 2 minutes until fragrant.

Add the chicken and garlic and sauté for about 3 minutes until the chicken is pinkish-white in color.

Add the rice and sauté for 1 minute.

Add the wine and deglaze (scrape) the bottom the pot to get any browned bits up from it. If not using wine, add in 1/2 cup of broth now to deglaze.

Add the broth, seasoned salt, pepper, garlic powder, mustard powder and stir.

Secure the lid, move the valve to the sealing position, and hit Keep Warm/Cancel followed Manual or Pressure Cook on High Pressure for 6 minutes. Quick release when done. It may appear thick and soupy at this point and this is exactly what we want.

Stir the remaining broth with the cooked risotto and you'll notice that it will begin to thicken very quickly as rice always continues to absorb. Add the shredded cheese and Boursin and stir until melded and very creamy. Add the Dijon (if using) and ham and stir until combined into the risotto. Serve and enjoy topped with crushed Ritz crackers, if desired.

Source: pressureluckcooking.com