

Chicken Taco Filling

Ingredients

- 1 T Vegetable Oil
- 2 lb Chicken Thighs (boneless, skinless)
- 1/2 Onion (thinly sliced)
- 4 clv Garlic (minced)
- 1 t Chili Powder
- 1 t Cumin
- 1/2 t Coriander
- 1/2 t Paprika
- 1/2 t Kosher Salt
- 1/4 t Dried Oregano
- 2 Oranges (juiced)
- 2 Limes (juiced)
- 1 Jalapeno (seeds, ribs removed and minced)
- 1/2 c Cilantro (chopped)

Instructions

1. Turn the Instant Pot® on the SAUTE setting. Add oil and sear the chicken until golden brown. You will need to do this in two batches. Transfer chicken to a plate and set aside.
2. Add the onions and cook until translucent, about 2-3 minutes, then add the garlic and cook for an additional minute. Add the chicken back into the pot. Season with chili powder, cumin, coriander, paprika, salt, and oregano. Add the orange juice, lime juice, jalapeño, and cilantro.
3. Place the lid on the Instant Pot® and pressure cook on the POULTRY setting for 12 minutes. After the chicken has fully cooked, carefully turn the steam release vent. Once the valve pops, remove the lid and turn the Instant Pot® on SAUTE.
4. Cook the chicken until almost all of the

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remaining liquid is gone, or for crispy chicken, cook until the liquid is gone, then stir every 2-3 minutes for 6 minutes, taking care to not let the chicken burn.

5. Using two forks, shred the chicken and toss with extra lime juice, if desired. Serve immediately.