Chicken and Rice

- 1.5-2Lbs Chicken (I use thighs, breasts should work)

- 1 medium onion chopped
- 4 tablespoons butter
- 3 cloves garlic minced
- 3.5 cups chicken broth
- 1 ½ tablespoons lemon juice
- 1 ½ cups white rice

- 1 cup parmesan cheese
- 1 ½ teaspoons salt plus more or less to taste
- ¼ teaspoons black pepper plus more or less to taste

1. Set instant pot to saute and melt butter
2. Add onion and garlic, cook until onion soft (~3 minutes)
3. Add chicken turn/cook until outside is no longer pink (~5 minutes)
4. Add rice, lemon juice, chicken broth. Stir
5. Pressure cook on high for 8 minutes
6. Natural release for 2 minutes, then quick release (rice will be a bad texture if you leave it too long)
7. Add parmesan, salt, and pepper

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