

Helen's Instant Pot Chicken Mix

Ingredients:

- About 5 lbs chicken (I use 3 boneless breasts and 2 bone-in thighs)
- 1 cup water
- 1 T chicken bouillon
- 1 ½ tsp salt
- 2 tsp oregano
- ½ tsp black pepper
- 1 tsp garlic powder
- 1 tsp onion powder

Directions:

In the bottom of your instant pot, pour in the water and mix in the bouillon and all of the spices and seasonings.

Lay the chicken in the broth, make it fit in a single layer.

Put on the lid and using the Manual setting, set the time for 20 minutes. If you don't have bone-in chicken in the pot you can set it for 12 minutes.

When the timer goes off, allow the pot to cool for a few minutes before letting out the rest of the pressure.

Remove the chicken and shred with two forks.

Take the thigh meat off of the bones and discard the skin and bones. Pour 1 cup of the broth in the Instant pot over the chicken and mix together well. Freeze in 2 cup portions. Also freeze the remaining broth