

Instant Pot Cuban Chicken Noodle Soup



Preparation Time:

20 mins

Cooking Time:

10 mins

Total Time:

30 mins

Servings:

8

Ingredients

6 cups chicken broth

1 cup water

1 tablespoon chicken base, or bouillon

1 large onion, chopped

2-3 celery stalks, diced

1 bell pepper, cut in chunks

4 large carrots, cut in chunks

4 potatoes, cut in chunks

4 little ears corn, cut in half

1 jalapeño, finely diced

4 cloves garlic, finely chopped

1 teaspoon salt

1/2 teaspoon pepper

4 nest of fine Cuban soup noodles, or angel hair noodle nests

4 chicken breasts, cut in three equal pieces

Directions

Put all ingredients into your instant pot and stir well.

Cut noodles or noodle nests in half and sprinkle over the broth.'

Push noodles down under broth, but do not stir.

Put your lid on and turn the knob to sealing

Push pressure cook on high and set the timer for 10 minutes.

Perform a normal release for 5 minutes and then do a quick release of the pressure.

Take the lid off, and serve.

Make sure each serving gets some of every vegetable and noodles.

Enjoy!