

# Pressure Cooker Chicken & Bacon Soup

9 ingredients · 30 minutes · 4 servings



## Directions

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1. Turn the pressure cooker to sauté mode. Add the bacon and cook for 3 to 4 minutes. Drain the fat, leaving a small amount.
2. Add the onions and celery to the bacon and cook for 3 to 5 minutes or until the onions start to soften. If the bacon starts sticking to the bottom of the pot, add a splash of the chicken broth. Stir in the garlic powder, onion powder, chives, and parsley. Cook for another minute. Add all of the chicken broth and stir to combine. Add the chicken and close the lid.
3. Set to “sealing”, then press manual/pressure cooker and cook for 10 minutes on high pressure. Once it is done, release the pressure manually.
4. Remove the lid carefully and transfer the cooked chicken to a plate or bowl and use two forks to shred it. Transfer the shredded chicken back to the pot and stir to combine. Taste and season soup with salt if needed. Enjoy!

## Notes

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### Leftovers

Refrigerate in an airtight container for up to three days.

### Serving Size

One serving is approximately 1 1/2 cups of soup.

### More Flavor

Add fresh garlic or dried dill.

### No Boneless, Skinless Chicken Thighs

Use bone-in chicken thighs or chicken breast instead.

### More Vegetables

Add spinach or kale.

## Ingredients

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- 4 slices** Bacon (chopped)
- 1** Yellow Onion (chopped)
- 2 stalks** Celery (chopped)
- 1 1/2 tsps** Garlic Powder
- 1 tsp** Onion Powder
- 1 tsp** Dried Chives
- 1 tsp** Dried Parsley
- 4 cups** Chicken Broth
- 1 1/3 lbs** Chicken Thighs (boneless and skinless, trimmed)