

Multicooker Lemony Chicken with Fingerling Potatoes and Olives (mod RG)

4 servings

By Nicole Konstantinakos

In this simple dish, tender, juicy chicken thighs and delicate fingerling potatoes absorb the bright aromas of a classic Provençal trio: garlic, lemon, and olives. We started by browning the chicken thighs in olive oil in the multicooker. We then briefly set aside the chicken so that we could toast garlic cloves in the rendered fat before adding a small amount of chicken broth and a thinly sliced lemon to create a vibrant cooking liquid. We returned the chicken to the pot, placed the potatoes on top, and cooked it all under pressure for only 9 minutes. Halved olives and chopped fresh parsley added just before serving contributed tang and freshness.

BEFORE YOU BEGIN

- Use potatoes that are approximately 1 inch in diameter.
- Use a small, thin-skinned lemon (the pith of a larger lemon will make the sauce bitter) and slice it as thin as possible.
- This dish can also be cooked in a stovetop pressure cooker. If cooking on the stovetop, place the cooker over medium-high heat when instructed to use the “highest sauté function.”

Web page: <https://www.cooksillustrated.com/recipes/13555-multicooker-lemony-chicken-with-fingerling-potatoes-and-olives>

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45 minutes prep time plus 30 Minutes to cook

Ingredients

2	teaspoons extra-virgin olive oil
4	(5- to 7-ounce) bone-in chicken thighs, trimmed
1/2	tsp table salt
1/4	tsp ground black pepper
4	medium garlic cloves, mashed and peeled
1	cup chicken broth
1	small lemon, sliced very thin
1.5	Pounds fingerling potatoes, unpeeled
1	cup pitted brine-cured green or black olives, halved
2	tablespoons fresh parsley, chopped

Directions

- Pat chicken dry with paper towels and sprinkle with salt and pepper. Using highest sauté function, heat oil in multicooker for 3 to 5 minutes (or until just smoking). Place chicken skin side down in pot and cook until well browned on skin side, about 5 minutes; transfer to plate.
- Add garlic to fat left in pot and cook, using highest sauté function, until golden and fragrant, about 2 minutes. Stir in broth and lemon, scraping up any browned bits.
- Return chicken, skin side up, to pot and add any accumulated juices. Arrange potatoes on top. Lock lid into place and close pressure-release valve. Select high pressure-cook function and cook for 9 minutes.
- Turn off multicooker and quick-release pressure. Carefully remove lid, allowing steam to escape away from you. Transfer chicken to serving dish and discard skin, if desired.
- Stir olives and parsley into potatoes and season with salt and pepper to taste. Drizzle with extra oil and serve chicken with potatoes and sauce

RG NOTES:

1. I used one package of Costco thighs, and one pound of tiny potatoes from Costco
2. Increased chicken broth and olives – need more for leftovers
3. When freezing leftovers, remove the potatoes. If frozen, they are soft and squishy when thawed.

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Multicooker Lemony Chicken with Fingerling Potatoes and Olives - original

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