

Easiest Instant Pot Chicken Noodle Soup

- Meat from Rotisserie Chicken
 - 2 tbsp Canola Oil
 - 2 Carrots diced
 - 2 Celery diced
 - ½ small onion diced
 - 2 tsp Italian seasoning
 - Salt and Pepper to taste
 - 6 cups Chicken Stock
 - 1 ½ cups macaroni noodles
1. Set the Instant Pot to saute. Add in vegetables and saute until onions are translucent, then add in chicken.
 2. Add seasonings and turn Instant Pot off
 3. Add the Chicken stock and noodles into the Pot.
 4. Manually set the Instant Pot to 8 minutes.
 5. When cooking time is done, do a quick release* and enjoy with your favourite crusty bread!

*to do a quick release, turn the pressure valve on your Instant Pot to vented to release the pressure. Watch for steam as it will be hot!