



Instant Pot Whole Chicken Recipe

The Best Smell in the World

There is nothing like the smell of a chicken cooking. It fills the whole house. It smells like comfort and home. Doesn't that smell amazing? It tells everyone that a good meal is coming.

I think that smell is a little bit of magic. It makes people feel safe and happy. That is why this matters. A simple meal can be a warm hug for your family.

My Little Kitchen Secret

I used to be scared of cooking a whole chicken. It seemed so big and

tricky. Then my grandson showed me his Instant Pot. I still laugh at that.

Now it is my favorite way to cook. It is all done in one pot. This makes clean-up so easy. What is your favorite kitchen tool that makes life simpler?

Getting That Golden Brown Skin

First, we brown the chicken. This is the secret step. It makes the skin tasty and helps keep the chicken juicy. Just a few minutes in the hot pot does the trick.

Fun fact: browning the meat like this is called the Maillard reaction. It is just a fancy way to say it gets delicious! Use your tongs to peek at the color. It should look golden.

A Sprinkle of This and That

Next, we add the flavors. I use simple things from my cupboard. Salt, pepper, garlic powder, and some herbs. You can use whatever you like best.

This is where you can make the chicken your own. Do you like rosemary or thyme more? I love hearing what combinations people try. The spices matter because they make the meal feel special.

The Quiet Cooking Time

After you put the lid on, the pot does the work. It will be quiet for a while. This is a good time to set the table. Or just sit for a moment.

Letting the pressure come down on its own is important. It makes the

chicken tender. Have you ever been nervous about using the pressure release on your pot?

Why This Chicken Matters

This is more than just a recipe. It is about feeding the people you love. It is a meal that does not cost much money. It can make a tough day feel better.

That is why this matters. A home-cooked meal is a powerful thing. It connects us. What is a meal that always makes you feel comforted and at home?



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Ingredients:

Ingredient	Amount	Notes
Oil	1 tablespoon	
Whole Chicken	1 (about 4 pounds) Thawed	
Filtered Water	1 cup	
Onion Powder	1/2 teaspoon	
Garlic Powder	1/2 teaspoon	
Salt	1/2 teaspoon	
Herbs (e.g., oregano, thyme, Italian seasoning, parsley)	1/2 teaspoon	Fresh or dried
Black Pepper	to taste	Fresh cracked



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My Cozy Instant Pot Chicken

Hello, my dear! Come sit with me. I want to share my favorite chicken recipe. It always makes me think of my grandson, Leo. He calls this magic chicken because it is so tender. We make it almost every Sunday. Does not that smell amazing?

See also [Balsamic Garlic Dijon Grilled Chicken Skewers](#)

This recipe is so simple and happens all in one pot. You get a wonderfully juicy chicken. The best part is the crispy, browned skin. I still laugh at the first time I made it. I was so proud of myself! Let us get started, step-by-step.

Step 1: Turn your Instant Pot to Sauté. Pour in the oil and let it get nice and hot. This is the secret for that lovely, crispy skin. It reminds me of a rotisserie chicken from the store. Carefully place the chicken in, breast-side down. Let it sizzle for about 5 minutes.

Step 2: Use your tongs to peek at the skin. Is it a beautiful golden brown? Wonderful! Now, lift the chicken out and onto the little trivet. (My hard-learned tip: always use the trivet! It keeps the chicken out of the water so it does not get soggy.) Place it all back into the pot.

Step 3: Now for the fun part! Shake your salt, pepper, and all those lovely herbs over the chicken. I love using thyme from my little window box. Then, pour one cup of water into the bottom of the pot. This makes the steam that does all the work.

Step 4: Put the lid on and make sure the knob is set to Sealing. Set it to cook on high pressure for 30 minutes. When the timer goes off, just

walk away! Let the pressure come down on its own for about 20 minutes. **What is your favorite herb to smell? Share below!**

Step 5: After the wait, carefully take the lid off. You will find the most tender chicken inside. It will practically fall off the bone. Gently lift it out and place it on a cutting board. Slice it up or just pull it apart with two forks. It is ready to enjoy!

Cook Time: 30 minutes

Total Time: About 1 hour

Yield: 4-6 servings

Category: Dinner

Three Tasty Twists to Try

This chicken is like a blank canvas. You can paint it with so many different flavors. I love getting creative on rainy afternoons. Here are three fun ways to change it up. Which one would you try first? Comment below!

See also Chocolate Zucchini Muffins Recipe

Lemon & Herb Sunshine: Tuck thin slices of lemon and fresh rosemary under the skin before cooking. It fills the whole kitchen with a bright, happy smell.

Cozy BBQ Smokehouse: Rub the chicken with smoked paprika and a little brown sugar. It tastes like a summer picnic, even in the middle of winter.

Garlic Lover's Dream: Mince a whole head of garlic and mix it with soft butter. Spread this magical paste all over the chicken. It is so rich and delicious.

My Favorite Ways to Serve It

Now, what to have with your beautiful chicken? I love serving it over a big pile of fluffy mashed potatoes. The juices from the pot make the most wonderful gravy. A simple green salad with a sharp vinaigrette is lovely, too. It cuts through the richness.

For a drink, a cold glass of apple cider is just perfect. It feels so autumnal. For the grown-ups, a crisp glass of Chardonnay pairs beautifully. Which would you choose tonight?



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Keeping Your Chicken Tasty for Later

This chicken makes wonderful leftovers. Let it cool down first. Then store it in the fridge for up to three days.

You can also freeze the meat for later. Shred it off the bone first. I pack it into small containers for easy meals.

To reheat, add a splash of broth to a pan. This keeps the chicken moist and juicy. I once forgot the broth and it dried out.

Batch cooking saves so much time. You can make two chickens at once. Then you have ready-made meals for a busy week.

This matters because a good meal should last. It brings comfort on days you are too tired to cook. Have you ever tried storing it this way? Share below!

Simple Fixes for Common Chicken Troubles

Sometimes the skin is not crispy after cooking. Just pop it under the broiler for a minute. Watch it closely so it does not burn.

I remember when my chicken was a bit bland. The fix is simple. Be generous with your salt and herbs before cooking.

Another issue is a tough or rubbery chicken. This usually means it cooked too long. Always follow the natural release time.

Getting these steps right builds your confidence. A well-cooked chicken

also has much better flavor for your family. Which of these problems have you run into before?

Your Quick Questions, Answered

Q: Is this recipe gluten-free? A: Yes, it is naturally gluten-free. Just check your spice labels to be sure.

See also Chicken Bacon Ranch Pizza Roll

Q: Can I make it ahead of time? A: Absolutely. Cook and shred it a day early. It saves time for parties.

Q: What if I don't have onion powder? A: You can use fresh, chopped onion. Just add it to the pot with the water.

Q: Can I double the recipe? A: I do not recommend it. The pot needs space for the steam to build properly.

Q: Any extra tips for more flavor? A: Rub the spices under the skin too. It makes the meat itself taste wonderful. Which tip will you try first?

From My Kitchen to Yours

I hope you love this simple chicken recipe. It always makes my kitchen smell like home. I love knowing you are cooking in your kitchen too.

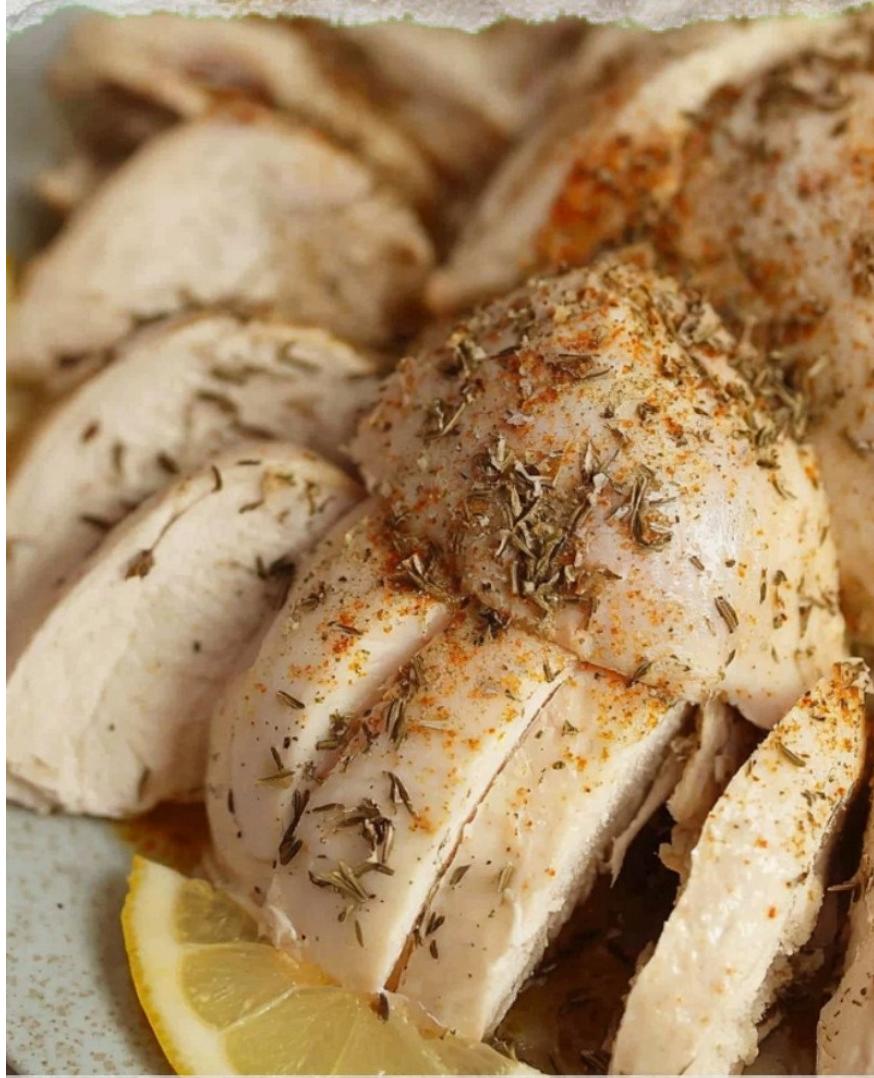
It would make my day to see your creations. Share a picture of your family dinner. Have you tried this recipe? Tag us on Pinterest!

Thank you for spending this time with me. I am so glad we could cook together. Happy cooking!



—Elowen Thorn.

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Instant Pot Whole Chicken Recipe

Author: Elowen Thorn

Cooking Method:[Pressure Cooker](#)



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Cuisine:[American](#)



Courses: [Dinner Main](#)

Difficulty: **Beginner**

Prep time: **10 minutes**



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Cook time: **30 minutes**



Release time: **20 minutes**

Total time: **1 hour**

Servings: **6 servings**



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Calories: **181 kcal**

Best Season:**Summer**

Description

Make a perfectly juicy and flavorful whole chicken right in your Instant

Pot. This easy recipe results in tender, fall-off-the-bone meat with minimal effort.

Ingredients

- 1 tablespoon oil
- 1 whole thawed chicken, about 4 pounds
- 1 cup filtered water
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon herbs – fresh or dried, oregano, thyme, Italian seasoning, parsley, etc.
- 1/2 teaspoon salt
- fresh cracked pepper

Instructions

1. Set your Instant Pot (IP) to the sauté function. Add the oil and let it get really hot.
2. Place the chicken in the pot, breast side down, and brown for 4-5 minutes to lock in juices and create a crispy texture. Use tongs to check the brownness.
3. Remove the chicken, place it on the trivet, and put it back into the Instant Pot. This allows the chicken to cook without sitting in the water.
4. Sprinkle salt, fresh black pepper, onion powder, garlic powder, and herbs over the top of the chicken.
5. Add one cup of filtered water to the pot. Ensure the silicon ring is on the Instant Pot, place the lid on correctly, and set the top knob to sealing.
6. Set the Instant Pot to high pressure for 30 minutes. Once cooking is

complete, let the pressure release naturally for about 20 minutes.

7. Carefully remove the chicken, slice, and serve. Enjoy!

Notes

For a crispier skin, you can place the cooked chicken under a broiler for a few minutes after pressure cooking.

Keywords:Instant Pot, Whole Chicken, Pressure Cooker, Easy Dinner