

Lemon Rosemary Chicken



Your Key Ingredient:

[NESCO Smart Canner](#)

Grocery Ingredients:

6 boneless chicken breast halves
1 lemon, peeled and sliced
5 whole cloves garlic, peeled
Salt and ground black pepper to taste
1 $\frac{1}{2}$ tablespoons olive oil
1 teaspoons sugar
1 tablespoon red wine
1 tablespoon white wine
 $\frac{1}{2}$ can of cream of chicken soup
3 sprigs fresh rosemary, stemmed and separated

Directions:

1. Place chicken in pot. Add lemon rounds and garlic. Sprinkle with salt and pepper. Drizzle chicken with olive oil. Add sugar, red wine, white wine, soup, and rosemary. Put lid on Smart Cooker/Canner and lock in place.
2. Set Smart Canner/Cooker to Pressure Cook on High for 16 minutes. When timer counts down to 0, allow Canner to naturally release pressure by turning valve to EXHAUST position.
3. Gently remove chicken from Canner and spoon extra sauce over chicken.