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# Insta-cooker Enchilada Casserole

*6 portions*

1 pound chicken breasts  
3/4 cup chicken broth  
1 small onion diced  
2 teaspoons garlic powder  
1 15 oz can Fire Roasted Tomatoes  
1 10 oz. can red enchilada sauce  
2 cups Mexican blend shredded cheese  
9 corn tortillas

- 1** In the liner of the Instant Pot add the chicken broth, diced onion and garlic powder, stir to combine.
- 2** Add the chicken breasts (sliced horizontally in half if large chicken breasts) in the liquid.
- 3** Pour the can of Fire Roasted tomatoes on top of the chicken, do NOT stir.
- 4** Add the lid and place valve in the Sealing position. Pressure Cook/Manual on HIGH pressure for 10 minutes. After the cooking time expires, allow for Natural Pressure Release for 10 minutes then release any remaining pressure.
- 5** Remove chicken breasts to a cutting board and shred. Remove the liquid from the liner of the Instant Pot and clean pot.
- 6** Spray a springform or push pan with non-stick cooking spray.
- 7** Cut the 9 tortillas in half. Using 6 halves (3 whole corn tortillas) layer the bottom of the springform/push pan, overlapping when necessary.
- 8** Add 1/2 of the shredded chicken to the top of the tortillas. Then add 1/3rd of enchilada sauce and 1/3rd of the shredded cheese.
- 9** Repeat with another layer of 6 tortilla halves, 1/2 chicken, 1/3rd enchilada sauce, 1/3rd shredded cheese.
- 10** Assemble the final layer of 6 tortilla halves and 1/3rd enchilada sauce. Do not add the final layer of cheese.
- 11** Loosely cover the top of the springform/push pan with foil.
- 12** Add 1 cup of water and a trivet to the liner of the Instant Pot.
- 13** Using a trivet with handles (or silicone sleeve or aluminum foil sling) carefully lower your pan into the pot and placed on the trivet.

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**14** Lock the lid in place with the valve in the Sealing position. Pressure Cook/Manual on HIGH pressure for 10 minutes. Once cooking time is up, Quick Release the pressure.

**15** Carefully lift the pan out of the Instant Pot and remove the foil. Add the remaining cheese.

**16** Place the pan back into the Instant Pot and add the lid (no need to lock the lid). Let Enchilada Casserole sit for 5-10 minutes to allow the cheese to melt and the casserole to set.

**17** Serve warm with any suggested toppings: cilantro, guacamole, sour cream, green onions, etc.