

35  
minutes

PREP: 10 minutes  
COOK: 25 minutes

date  
me

## Adobo Roasted CHICKEN

1 whole chicken  
2 tbsp. salted butter  
2 tbsp. DIY Seasoned Salt Blend  
¼ cup chicken stock

1. Rub chicken with butter and sprinkle with DIY Seasoned Salt Blend. Place chicken in the base of the Microwave Pressure Cooker.
2. Cover and lock Microwave Pressure Cooker. Microwave on high power 25 minutes.
3. Remove from microwave. Allow pressure to release naturally until pressure indicator fully lowers, about 10 minutes. Remove cover and serve chicken sliced or shredded.

### Mindful Meal Prep

*Whether it's sliced or shredded, this cook one night, eat two nights tender Roasted Chicken recipe will have everyone's mouth's watering for the next bite.*

#### Dinner #1:

Serve shredded chicken with savory peppers, onions and your favorite fajita toppings.

#### Dinner #2:

Serve shredded chicken with traditional beans and rice for a quick and easy weeknight dinner. Need to stretch it further? Add broth and tortilla strips for a fast and easy soup.

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