

# Delicious Instant Pot Recipes

## Breakfast Bread Pudding

*Serves 4-6 | Prep time 10 minutes plus 20 minutes absorption time | Cook time 20 minutes*

### **Ingredients**

7 slices cinnamon bread, toasted and cubed  
½ cup raisins  
¼ cup crushed nuts of choice (almonds, peanuts, pecans, and walnuts are all good)  
4 tablespoons butter, melted  
½ cup packed brown sugar  
3 cups whole milk  
3 eggs, beaten  
1 teaspoon vanilla  
½ teaspoon cinnamon  
¼ teaspoon salt  
Maple syrup, honey or applesauce (optional)

### **Directions**

1. Place the bread, raisins, and nuts in a heatproof metal or glass pan that will fit into the Instant Pot.
2. In a bowl, whisk the butter, brown sugar, milk, eggs, vanilla, cinnamon, and salt together.
3. Pour the liquid into the bread mixture and stir.
4. Let it sit for 20 minutes, stirring occasionally.
5. Cover the bowl with foil.
6. Fill the Instant Pot with 1 ½ cups of water and place the trivet in the pot. Use a foil sling to lower the pan into the Instant Pot.
7. Cover and lock the lid and set the timer to 20 minutes.
8. Quick release and wait for the valve to drop.
9. Open and lift the pan out.
10. Drizzle with maple syrup, honey, or applesauce, if desired.

# Sauerkraut Beef Brisket Soup

Serves 6 | Prep time 10 minutes | Cook time 21 minutes

## **Ingredients**

1 tablespoon olive oil  
1 cup onion, diced  
1 teaspoon caraway seeds  
4 cloves garlic, crushed and minced  
1 pound beef brisket, sliced thin  
1 teaspoon salt  
1 teaspoon black pepper  
1 tablespoon fresh thyme  
4 cups beef stock  
2 cups sauerkraut with liquid  
1 tablespoon tomato paste  
1 teaspoon honey

## **Directions**

1. Set the Instant Pot to the sauté setting and add the olive oil.
2. Once the oil is hot, add the onion, caraway seeds, and garlic. Sauté until firm tender, approximately 3-5 minutes.
3. Next, add the sliced brisket and season the mixture with salt, black pepper, and thyme.
4. Add the beef stock and turn the machine to the pressure cooker setting.
5. Seal and cook for 15 minutes.
6. Carefully release the steam using the quick release method and open the lid.
7. Add the sauerkraut, tomato paste, and honey.
8. Close the machine and cook for an additional 6 minutes, until the brisket is cooked to the desired doneness. Use the natural release method to release the steam.

# Chicken Adobo

Serves 4-6 | Prep time 25 minutes | Cook time 15 minutes

## ***Ingredients***

2 pounds chicken  
2 tablespoons olive oil  
1 cup soy sauce  
1/3 cup light soy sauce  
1/2 cup vinegar  
1/4 cup fish sauce  
2 tablespoons stevia  
1/2 teaspoon ground black peppercorn  
2 red chilies  
2 dried bay leaves  
Salt, to taste

## ***Directions***

1. In a large bowl, mix together soy sauce, light soy sauce, vinegar, fish sauce, red chilies, bay leaves, stevia, salt, and pepper.
2. Pour the oil into the Instant Pot and turn on sauté mode.
3. Brown the chicken in the Instant Pot.
4. Add the bowl mixture.
5. Let simmer for 2 minutes and then press the ON/OFF button.
6. Lock the lid tightly and set the timer to 15 minutes at high pressure.

# Cheesy Mashed Potatoes

Serves 2-4 | Prep time 10 minutes | Cook time 10 minutes

## **Ingredients**

4 russet potatoes, peeled and quartered  
2 tablespoons unsalted butter  
2 cloves garlic, minced  
Pinch of salt  
½ cup milk  
2 tablespoons Parmesan cheese, grated  
Salt and black pepper, to taste

## **Directions**

1. Fill an Instant Pot with 1 cup of water.
2. Place the potatoes in the steaming basket.
3. Put the trivet in the pot and position the steaming basket over it.
4. Close and lock the lid. Set the manual timer to 8 minutes.
5. After cooking, use quick release.
6. While the potatoes are cooking, prepare the milk mixture.
7. Melt the butter in a saucepan over medium heat.
8. Add the garlic and salt, cooking until the garlic is golden brown (about 2 minutes).
9. Stir in the milk, loosening any bits stuck to the bottom of the pan.
10. Remove the pot from the heat and set it aside.
11. Transfer the potatoes to a large bowl and use a potato masher to mash them.
12. Pour in half of the milk mixture and continue mashing to incorporate.
13. Gradually add the remaining milk mixture until the desired texture is attained.
14. Add the Parmesan cheese and season with salt and pepper.
15. Serve while warm.

# Chocolate Cheesecake

Serves 2-4 | Prep time 10 minutes | Cook time 5 minutes

## Ingredients

6 egg yolks  
1 cup stevia  
1/3 cup water  
1/3 cup cacao powder  
1 1/2 cups whipping cream  
1 cup almond milk  
1 teaspoon vanilla  
Sea salt, pinch

## Directions

1. Whisk egg yolks in a bowl.
2. Combine stevia, cocoa powder, and water in a saucepan.
3. Heat on low flame until all ingredients are dissolved.
4. Add almond milk and cream. Let the mixture get heated up, but don't boil it.
5. Remove from heat and add salt and vanilla.
6. Pour this warm chocolate mixture one tablespoon at a time into the egg yolk bowl, whisking constantly.
7. Pour this mixture into oil-greased ramekins.
8. Pour 2 cups of water into the Instant Pot.
9. Place the trivet inside.
10. Place the ramekins on the trivet.
11. Close the lid and press manual for 5 minutes.
12. Quick release the steam.
13. Refrigerate the ramekins for 4–6 hours before serving.

\*\*These recipes and more can be found in *Instant Pot Cookbook: 500 Easy Everyday Instant Pot Recipes for Beginners* by Marie Adams. If you want to get your own copy, click the cover or [here](#).

